

Summer recipes

to reveal your
creativity




boursin

Boursin[®], an iconic creative brand

The story of Boursin[®] dates back to a small village in Normandy in 1957. When he was just 28 years old, François Boursin set up the Boursin[®] cheese factory, never imagining that Boursin[®] cheese would become world famous one day.

In 1961, a famous French newspaper inadvertently announces the launch of a Boursin[®] with garlic. In fact it was a new product being launched by a competing cheese brand.

In 1963, after two years of work, François Boursin perfected his own recipe and officially launched Boursin[®] Garlic & Fine Herbs, made with fresh cheese, garlic and fine herbs, a unique recipe inspired by Norman country tradition! Boursin[®] quickly became the must-have product for cheese platters thanks to its unique qualities: a creamy and crumbly texture with a signature taste, bringing out the full flavours of the ingredients.



The secret to making Boursin[®]? A low-temperature production process that preserves all the flavour and quality of the ingredients.

In 1968, Boursin[®] made French television history by becoming the first cheese brand to be featured in a TV ad campaign. It was a genuine revolution at the time. Boursin[®] creativity could also be seen in the distinctive variety of flavours & ranges the brand offers.

With Boursin[®], free your creativity

Boursin[®] is there to bring a creative twist for your spontaneous or special moments with friends, family or special ones: brunches, social gatherings, dinner parties, barbecues and summer picnics, or even festive end-of-year parties, family gatherings and birthdays...



Do you enjoy reinventing recipes, trying new ones, or even inventing your own? Do you love creating souvenirs in your guests' memories or impressing them with aesthetic and surprising staging? Whether you're new to cooking or more experienced, this book will guide you on your journey to becoming a confident and thoughtful cook. It will offer recipes for your summer social gatherings. Get inspired, gather, and enjoy.

Check out Boursin[®] across the social networks where you can share your creations and reveal the true extent of your creativity.

Have a lovely summer!
The Boursin[®] team

Boursin[®], get creative in more ways than one!

Boursin[®]

Enjoy the unique Boursin[®] experience with its creamy and crumbly texture and signature taste, bringing out the best of the ingredients.



Boursin[®]
Fig & Balsamic



Boursin[®]
Garlic & Fine Herbs



Boursin[®]
Cracked Black Pepper



Boursin[®]
Shallot & Chive



Boursin[®]
Cranberry & Pepper



Boursin[®]
Bouquet of Basil & Chive



Boursin[®]
Apple & Maple

Boursin[®] Portions

Discover the unique taste of Boursin[®] in treat-size portions to preserve the flavours and freshness of Boursin[®] cheese.



Boursin[®] Portions
Shallot & Chive



Boursin[®] Portions
Garlic & Fine Herbs

Boursin[®] Minis

Enjoy the same irresistible taste of Boursin in smaller, super-practical bites, ideal for perking up your salads and wowing your guests!



Boursin[®] Minis
Garlic & Fine Herbs



Boursin[®] Minis
Shallot & Chive

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Vegetarian



Balanced



Indulgent

Vegetarian: vegetarian recipes to suit all tastes.

Balanced: light, fresh recipes for the summer.

Indulgent: indulgent recipes for special moments to share with family and friends.

BBQ party

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Creative cheese appetizers

Cheeseboard



25 min



8 serves



Indulgent

Ingredients for a 25x30cm platter

150g Boursin® Garlic & Fine Herbs
1 large carrot, cut into batons
1 stem celery, cut into sticks
1 cucumber, cut into thin rounds
1 pack grilled asparagus tips
250g yellow cherry tomatoes
8 pink radishes
100g olives
80g Italian capicollo
80g bresaola
80g chorizo
100g guacamole
30g blue corn chips
8 strawberries
125g blueberries
8 dried apricots
40g unsalted pistachios
50g seeded breadsticks
15g honey with walnuts
A few sprigs of parsley or rosemary

Start by placing the largest items on the platter: the Boursin® Garlic & Fine Herbs and small bowls for the olives, guacamole, blue corn chips, blueberries and honey.

Add the meat, presenting it in different ways, for example layered, folded in half or in attractive mounds.

Lay out the breadsticks.

Add the vegetables and the fresh and dried fruits. Experiment with the colours for a rainbow effect.

Arrange the ingredients to create a balanced, enticing platter.

Fill any gaps with fresh herbs.

Share with your guests.

Tips

This dish can be prepared several hours in advance. Cover and store in a refrigerator until needed. Remove from the refrigerator at least 10 minutes before serving. Enjoy at room temperature.



Sweet pepper cups with Boursin® Garlic & Fine Herbs



15 min



20 min



6 serves



Balanced

Ingredients for 6 cups

65g Boursin® Garlic & Fine Herbs
6 slices of smoked bacon
6 red peppers
220ml tomato coulis
2 strawberries, finely diced
1 tsp black sesame seeds
2 tsp balsamic vinegar
½ tsp sugar
18 small basil leaves
Salt and pepper to taste

Wash the peppers. Cut in half then remove the stems, seeds and white parts. Lay on a baking tray and place under the grill until the skin has turned completely black.

Place the peppers in a sealed plastic bag and leave to cool. Carefully remove the skin.

Place the peppers, tomato coulis, 35g Boursin® Garlic & Fine Herbs, vinegar, sugar, salt and pepper in a blender and blend until smooth. Keep chilled until needed.

Just before serving, grill the bacon rashers and remove any excess fat with paper towels.

Pour the sweet pepper cream into small glasses. Crumble 5g of the remaining Boursin® Garlic & Fine Herbs on top of each glass, together with the finely diced strawberries, black sesame seeds, bacon rashers and a few basil leaves. Serve immediately.

Tip

For a stronger flavour, prepare the sweet pepper cream in advance. Store in the refrigerator for up to 2 days.



Stuffed dates with Boursin® Shallot & Chive



10 min



12 serves



Indulgent

Ingredients for 12 pieces

120g Boursin® Shallot & Chive
12 large dates
½ Granny Smith apple
4 slices of prosciutto
6 chives, finely chopped
Juice of half a lemon
Pepper to taste

Remove the stones from the dates. Cut the apple into small pieces and sprinkle with lemon juice to stop it turning brown.

In a small bowl, combine the Boursin® Shallot & Chive, chopped apple and pepper.

Use a small spoon to stuff the dates with this mixture.

Cut each slice of prosciutto into three pieces lengthwise.

Remove any excess fat. Roll one strip of prosciutto around each date.

Sprinkle with chopped chives. Keep chilled until needed.

Tip

For a hot starter, put in the oven at 350°F for 5 to 10 minutes, just before serving.



Stuffed cocktail tomatoes with Boursin® Bouquet of Basil & Chive



25 min



8 serves



Balanced

Ingredients for 24 pieces

100g Boursin® Bouquet of Basil & Chive
24 cocktail tomatoes on the vine
140g tuna
Zest of one lemon
30g capers
1 tbsp chopped tarragon
Pepper to taste

Cut the top off each tomato and carefully hollow out using a knife and small spoon.

Place the drained tuna, Boursin® Bouquet of Basil & Chive and lemon zest in a blender. Season with pepper to taste.

Blend, and adjust the seasoning if needed.

Add the capers and chopped tarragon. Keep aside some of the tarragon for a garnish.

Use a small spoon to fill each tomato with the mixture.

Sprinkle over the remaining tarragon and keep chilled until needed.

Tip

Use a melon baller to hollow out the tomatoes.



Boursin® Shallot & Chive pops



30 min



3 min



1h



15 serves



Vegetarian

Ingredients for 30 pieces

250g Boursin®
Shallot & Chive

Coating 1

30g pistachios
2 sprigs basil

Zest of an unwaxed lemon

Coating 2

30g grated carrot
12g poppy seeds

A few chives

Coating 3

10 small cherry tomatoes

A few chives

Pepper to taste

Place the Boursin® Shallot & Chive in a bowl and mix well.

With damp hands, form into 30 small balls, each weighing approximately 8g.

Prepare the coatings:

Coating 1: finely crush the pistachios, chop the basil and zest the lemon. Toast the pistachios in a dry non-stick frying pan until golden, then leave to cool. Combine all three ingredients on a flat plate.

Coating 2: on a flat plate, combine the grated carrot, poppy seeds and chopped chives.

Coating 3: on a flat plate, combine the chopped chive and freshly ground black pepper.

Complete the balls

Coatings 1 and 2: roll the balls of Boursin® Shallot & Chive in the coatings.

Coating 3: flatten each ball of Boursin® Shallot & Chive, then place a tomato on top. Reform the ball, encasing the tomato inside. With damp hands, roll each ball between your palms until the tomato is completely concealed and the ball is spherical.

Chill for 1 hour.

Keep chilled until needed.

Tips

To help the coatings stick, roll the balls in the coating then roll between your hands.

Try using coatings 2 and 3 with Boursin® Cracked Black Pepper for a more peppery taste.



Crostini with dried tomatoes, basil and Boursin® Garlic & Fine Herbs



10 min



3 min



30 mn



12 serves



Vegetarian

Ingredients for 12 pieces

125g Boursin® Garlic & Fine Herbs
12 slices of baguette
25g sundried tomatoes
60g toasted pine nuts
5 sprigs of basil
5 chives
Pepper to taste

Quick homemade pickled red onions

½ red onion, very finely sliced
20ml white wine vinegar
1 tbsp coarse salt

To make the pickled red onions: peel the half red onion and slice finely. Place in a bowl and add the white wine vinegar and coarse salt. Chill for at least 30 minutes. Place the onion in a sieve and rinse well under cold water. Put to one side.

In the meantime, preheat the grill and gently toast the slices of baguette, removing them before they brown.

Slice the sundried tomatoes finely. Wash the basil leaves and chop very finely. Gently toast the pine nuts in a dry frying pan.

In a bowl, combine the Boursin® Garlic & Fine Herbs with the chopped chives.

Spread the mixture on the sliced of toasted baguette.

Add the sundried tomatoes, pickled red onions, pine nuts and basil leaves.

Tips

Prepare the crostini just before serving to avoid the bread turning soggy.



Pomegranate deviled eggs with Boursin® Garlic & Fine Herbs



30 min



9 min



8h



6 serves



Indulgent



Vegetarian

Ingredients for 12 pieces

100g Boursin®
Garlic & Fine Herbs
6 eggs

500ml fresh pomegranate juice
250ml water
120g pomegranate seeds
¼ avocado
2 tbsp chopped chives
Salt and pepper to taste

Start by preparing the eggs: place 250ml pomegranate juice in a pan and bring to the boil. Using a ladle, carefully place the eggs in the pan and simmer for 9 minutes.

Remove the eggs from the pan, rinse under cold water and leave to cool for 10 minutes.

Peel the eggs, then place in a salad bowl with the remaining 250ml pomegranate juice. Cover and chill for 8 hours, turning after 4 hours to ensure an even colour.

Remove the eggs from the bowl and cut in half. Remove the yolk using a small spoon. Repeat for all eggs.

Place the egg yolks in a large bowl, season and add the Boursin® Garlic & Fine Herbs, then mash together with a fork.

Prepare the avocado: peel, remove the stone and cut ¼ of the avocado into small chunks.

Fill the hollow in each egg with the mixture of egg yolk and Boursin® Garlic & Fine Herbs. Garnish with the avocado pieces and pomegranate seeds. Season to taste and sprinkle with chopped chives.

Keep chilled until needed.

Tips

Sprinkle lemon juice on the avocado to stop it turning brown.

Use a piping bag with a large nozzle to fill the eggs.



Two-salmon rillettes with Boursin® Garlic & Fine Herbs



15 min



10 min



10 min



6 serves



Indulgent

Ingredients

100g Boursin®
Garlic & Fine Herbs
250g skinless
salmon fillet
100g smoked salmon
Zest of one lemon
½ bunch of dill
Pink peppercorn
to taste
1 vegetable stock cube

Place one litre of water in a pan with the stock cube and bring to the boil.

Remove any bones from the salmon. Poach the salmon in the boiling water for no more than 10 minutes. Remove from the pan.

Place the salmon in a bowl and use a fork to shred the flesh.

Roughly chop the smoked salmon and add to the bowl with the Boursin® Garlic & Fine Herbs, pepper to taste, lemon zest and chopped dill.

Store in the refrigerator until 10 minutes before serving.

Serve with lemon quarters and toasted baguette slices.

Enjoy with the toasted bread.

Tip

The rillettes can be prepared the evening before. Consume within 2 days.

Sautéed vegetable tartlets

with Boursin® Garlic & Fine Herbs



25 min



30 min



15 min



4 serves



Indulgent



Vegetarian

Ingredients for 12 pieces

125g Boursin®
Garlic & Fine Herbs
1 roll of shortcrust pastry
1 carrot
1 zucchini
1 tsp salt
2 tbsp caster sugar
1 tbsp cumin
1 tbsp dried thyme
1 tbsp olive oil
1 tbsp cracked green pepper
1 tbsp pink peppercorns

Preheat the oven to 400°F (gas mark 7).

Roll out the shortcrust pastry and use a 7cm cutter to cut 12 disks. Place the disks in a muffin or tartlet tray, using your fingers to gently press into the corners. Prick the bases.

Bake in the oven for 12 minutes then remove. Wait a few minutes, then remove from the tray and leave to cool completely. Store in a dry place until needed.

In the meantime, prepare the vegetables: wash, top and tail the carrot and zucchini. Peel the carrot.

Cut the carrot and courgette into small batons about 5cm long.

Place the olive oil in a frying pan over a medium heat and fry the carrot. After 10 minutes, add the zucchini. Season with salt and pepper, add the thyme and cumin.

Fry for a further 5 minutes, pricking the vegetables to check they are cooked.

Prepare the cheese: place the Boursin® Garlic & Fine Herbs in a bowl and mix with the coarsely cracked green pepper.

Just before serving, place some Boursin® Garlic & Fine Herbs in the base of each tartlet and garnish with the vegetables.

Sprinkle with pink peppercorns and serve immediately.

Tip

Sprinkle with lime zest to add a touch of freshness to your tartlets.





Family meals reinvented

Chicken tacos

with Boursin® Cracked Black Pepper



1h20



10 min



6 serves



Indulgent

Ingredients for 12 pieces

150g Boursin® Cracked Black Pepper
4 chicken breasts
12 soft tortillas
4 tsp paprika
200ml grapefruit juice
3 cloves garlic
50ml lime juice
Zest of one lime
2 tbsp olive oil
150ml salsa sauce
1 avocado
½ red onion
4 tbsp chopped coriander
Salt and ground black pepper to taste

For the salsa

4 tomatoes
1 bunch fresh coriander
1 small brown onion
2 limes
1 mild red chilli
Salt and pepper to taste

Start by preparing the chicken: cut into small pieces and place in a bowl with 1 tbsp olive oil, half the paprika, half the coriander, the grapefruit juice, garlic, lime juice, lime zest, salt and pepper. Cover and marinate in the refrigerator for 1 hour.

In the meantime, **prepare the salsa.** Dice the tomato. Chop the onion, red chilli and fresh coriander, then combine everything in a large bowl or serving dish. Season to taste. Squeeze the juice from the two limes. Pour the juice over the salsa mixture.

Cut the avocado into thin slices, then slice the red onion finely.

Once the chicken has finished marinating place in a hot pan with 1 tbsp oil and 2 tbsp marinade and fry for 10 minutes, stirring often.

While the chicken is cooking, combine the Boursin® Cracked Black Pepper with the remaining paprika and heat for a few seconds in the microwave.

Warm the tortillas and spread with the Boursin® Cracked Black Pepper and paprika mix. Lay the chicken on top, then add the salsa sauce, avocado, red onion and remaining coriander.


Serve warm with lime quarters, the fresh salsa and extra salsa sauce.

Tip

For vegetarian tacos, replace the chicken with sweet potato. Use 500g sweet potato, peeled and cut into 2cm cubes. Marinate for 1 hour. Spread on a baking tray and cook in the oven at 350°F for 20 minutes, turning often, until golden and soft.



Stuffed Provençal zucchini with Boursin® Garlic & Fine Herbs

 20 min
 45 min
 4 serves



Balanced

Ingredients for 4 pieces

150g Boursin®
Garlic & Fine Herbs
4 round zucchini
150g diced ham
1 onion
25g pomegranate seeds
15g pine nuts
Thyme
1 tbsp olive oil
Salt and pepper to taste

Preheat the oven to 400°F.

Slice the top off each zucchini and hollow out using a small spoon. Finely chop the flesh. Once the oven is hot, bake the hollow zucchini for 30 minutes until cooked and slightly wrinkled.

In the meantime, prepare the stuffing: thinly slice the onion and brown in a frying pan with a drizzle of olive oil. Add the zucchini flesh to the pan. Season, then add the diced ham. Sprinkle with thyme and leave to simmer over a medium heat for 10 minutes.

Remove from the heat, add $\frac{3}{4}$ of the Boursin® Garlic & Fine Herbs and mix well.

Remove the zucchini from the oven and stuff with the filling. Crumble the remaining Boursin® Garlic & Fine Herbs on top then place under the grill for a few minutes.

In the meantime, toast the pine nuts in a dry non-stick pan.

Once the zucchini are ready, sprinkle over the pine nuts and pomegranate seeds. Serve immediately with baby salad leaves.

Tips

For a vegetarian version, replace the ham with 250g firm tofu. Crumble the tofu and fry in the pan with the zucchini flesh.



Red onion and tomato pizza with Boursin® Shallot & Chive



15 min



35 min



4 serves



Vegetarian

Ingredients for 1 pizza

125g Boursin®
Shallot & Chive

Ready-made pizza base

2 medium red onions

2 tbsp olive oil

100ml tomato sauce

125g cherry tomatoes

50g toasted pine nuts

5 sprigs fresh basil

3 tsp fresh thyme

Preheat the oven to 400°F.

Line a baking tray with parchment paper and lay the pizza base on top.

Prepare the onions: peel and halve them, then cut into thin slices.

Heat a frying pan until hot, add the olive oil and red onions then reduce the heat to low and fry for about 15 minutes. Leave to cool on a sheet of paper towel.

Spread the tomato sauce over the pizza base, then add the cooled onions, cherry tomatoes and half the Boursin® Shallot & Chive, making sure they are evenly distributed. Sprinkle over the thyme. Bake for 20 minutes.

Gently toast the pine nuts in a dry frying pan.

When the pizza is ready, crumble over the remaining Boursin® Shallot & Chive then add the toasted pine nuts and basil. Serve immediately.

Tip

Serve the pizza with a fresh arugula salad.



Cucumber gazpacho with Boursin® Garlic & Fine Herbs



15 min



4 serves



Balanced



Vegetarian

Ingredients for 4 bowls

- 120g Boursin® Garlic & Fine Herbs
- 2 large cucumbers
- 250g thick plain yogurt
- 1 clove garlic
- 1 small tomato
- 1 tbsp olive oil
- Zest and juice of one lemon
- 5 sprigs fresh mint and a few leaves for decoration
- Salt and pepper to taste

Wash and peel the cucumbers. Cut in half lengthwise, remove the seeds and dice finely. Place in a blender.

Add the thick plain yogurt, 100g Boursin® Garlic & Fine Herbs, garlic, mint, olive oil, tomato, lemon zest, lemon juice, salt and pepper. Blend until smooth. Taste and adjust the seasoning if necessary.

Pour into small bowls and chill until served.

Just before serving, crumble 20g Boursin® Garlic & Fine Herbs and sprinkle over the gazpacho with the chopped fresh mint.

Serve chilled.

Tip

If the gazpacho is too thick, adjust the consistency with cold water. If it is too runny, add a slice of stale bread and blend again.



Spinach quiche

with Boursin® Garlic & Fine Herbs



10 min



35 min



6 serves



Vegetarian

Ingredients for 1 quiche

220g Boursin®
Garlic & Fine Herbs
1 shortcrust pastry sheet
500g fresh spinach
2 eggs
50ml half-skimmed milk
1 tbsp olive oil
Salt and pepper to taste

Preheat the oven to 350°F.

Remove the stems from the spinach and wash. Fry in a pan with the olive oil. Remove and drain.

In a bowl, whisk the eggs then add the Boursin® Garlic & Fine Herbs, milk and seasoning to taste. Combine all ingredients. Add the spinach.

Line a tart case with the pastry and prick with a fork.

Pour in the quiche mixture and bake for 30 minutes.

Serve hot with baby salad leaves.

Tips

If you are short on time, use frozen spinach which has already been destemmed and washed. Defrost 500g spinach in a hot frying pan, drain and continue with the rest of the recipe.

Use a metal tart case to avoid soggy pastry.



Summer salad with watermelon and Boursin® Minis Shallot & Chive



15 min



4 serves



Balanced



Vegetarian

Ingredients for 1 salad

130g Boursin® Minis
Shallot & Chive
450g watermelon
1 large cucumber
1 bunch mint
3 tbsp olive oil
2 tbsp balsamic vinegar
Salt and pepper to taste

Remove the rind from the watermelon and cut the flesh into large chunks.

Wash the cucumber and slice into ½ cm rounds, then cut into half moons.

In a serving dish, combine the watermelon, cucumber and chopped mint.
Dress with olive oil, balsamic vinegar, salt and pepper.

Sprinkle over the crumbled Boursin® Minis Shallot & Chive.

Serve chilled.

Tips

To make your dish look even fancier, use a melon baller to prepare the watermelon.



Salmon Wellington with spinach and Boursin® Garlic & Fine Herbs



Ingredients for 1 piece

125g Boursin®
Garlic & Fine Herbs
1 puff pastry sheet
1 onion
350g fresh spinach
2 skinless salmon fillets
(125g each)
1 tbsp olive oil
1 egg yolk
1 lemon
Salt and pepper to taste

Preheat the oven to 350°F.

Peel and finely chop the onion. Remove the stems from the spinach and wash. Heat the olive oil in a large frying pan and brown the onion, then add the spinach and allow to wilt.

Drain the spinach, season then add half the Boursin® Garlic & Fine Herbs and leave to melt.

Lay the puff pastry sheet on a baking tray. Place the spinach in a rectangle along the centre of the pastry. Lay the salmon fillets on top of the spinach, with the remaining Boursin® Garlic & Fine Herbs.

Use a knife to cut the edges of the puff pastry sheet into 1.5cm strips. Fold the strips over the filling, alternating left and right, to make a braided pattern. Seal the ends well.

Dilute the egg yolk with a tablespoon of water and brush over the pastry.

Bake for 30 minutes. Serve hot with salad and lemon quarters.

Tips

If you are short on time, use frozen spinach which has already been destemmed and washed. Defrost 350g spinach in a hot frying pan, drain and continue with the rest of the recipe.



Mexican salad with Boursin® Garlic & Fine Herbs



15 min



15 min



4 serves



Vegetarian

Ingredients for 1 salad

150g Boursin®
Garlic & Fine Herbs
You can also replace the
Boursin® cheese by
130g of Boursin® Minis
Garlic & Fine Herbs
8 ears of corn
1 red onion
125g thick plain yogurt
Zest of one lime
2 tbsp lime juice
1 lime for garnish
1 tsp smoked paprika
½ tsp cumin
1 pinch salt
3 tbsp chopped coriander
2 tbsp chopped chives

Start by cooking the corn: cook the ears of corn in a hot frying pan or under the grill, then use a sharp knife to shave off the kernels.

Place the warm corn in a large bowl and add the diced red onion, thick plain yogurt, lime zest and juice, smoked paprika, cumin, coriander, 140g Boursin® Garlic & Fine Herbs and a pinch of salt and pepper.

Taste, adjust the seasoning if necessary, and sprinkle over the chives and remaining crumbled Boursin® Garlic & Fine Herbs.

Serve chilled with lime quarters on the side.

Tip

If you are short on time, use a 285g tin of corn kernels. Simply drain the corn and heat for 1 minute in a frying pan.





BBQ party

Sweet potato with chicken, pomegranate and Boursin® Shallot & Chive



25 min



20 min



4 serves



Indulgent

Ingredients for 16 pieces

- 120g Boursin® Shallot & Chive
- 4 medium sweet potatoes
- 2 chicken fillets
- 2 tbsp olive oil
- 1 tsp paprika
- Juice of 1 lime
- 5 sprigs flat leaf parsley
- 5 sprigs mint
- 120g pomegranate seeds
- Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Cook the chicken breasts on the barbecue for 10 minutes, turning halfway through. Season and squeeze over the lime juice. Remove from the heat and cut into small pieces. Mix with the Boursin® Shallot & Chive.

Chop the parsley and mint.

Wash the sweet potatoes and slice into 1cm rounds.

Arrange the sweet potato slices in a single layer on the grill. Cover and leave to cook for approximately 5 minutes, until charred lines appear. Turn, cover, and continue cooking until the flesh is tender but still firm, for approximately 3 to 5 minutes.

Spread the chicken and Boursin® Shallot & Chive mixture on each sweet potato slice.

Sprinkle with paprika and the chopped parsley and mint.

Garnish with pomegranate seeds.

Serve immediately.

Tip

Serve immediately with a baby leaf salad.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.



Grilled salmon with Boursin® Bouquet of Basil & Chive



5 min



15 min



4 serves



Indulgent

Ingredients for 4 pieces

- 120g Boursin® Bouquet of Basil & Chive
- 4 salmon fillets
- 125g thick yogurt (plain)
- Zest of one lime
- 5 sprigs thyme
- Olive oil
- Coarse sea salt
- Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Lightly brush the skin of the salmon with olive oil. Sprinkle the fillets with coarse sea salt. Place the fish on the grill grate, skin side down, cover and leave to cook for about 15 minutes, without turning. The salmon is ready when it has turned opaque halfway up the side of the fillet, but you can leave it longer if you prefer.

In the meantime, combine the plain yogurt, Boursin® Bouquet of Basil & Chive, lemon zest, salt, pepper and thyme in a small pan.

Cook over a low heat for about 5 minutes.

When the salmon is ready, serve with the sauce and sprinkle with thyme.

Serve immediately with lemon quarters on the side.

Tips

Serve with grilled tomatoes, white rice or a quinoa salad.

For perfectly cooked salmon, use a digital chef's thermometer. The grilled salmon is ready when the internal temperature reaches 144°F. Remove from the grill at 131°F and allow to rest for 5 minutes before serving; it will continue to cook gently.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.

Burger with Mediterranean vegetables and Boursin® Cracked Black Pepper



15 min



15 min



4 serves



Indulgent

Ingredients for 4 burgers

100g Boursin®
Cracked Black Pepper
4 sesame seed burger buns
4 steaks
80g eggplant
100g zucchini
150g tomatoes
A few leaves
of iceberg lettuce

Light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Slice the eggplant and zucchini into 1cm rounds and cook on the grill for about 3 minutes each side.

Prepare the steaks: place the steaks on the barbecue and cook for 3 minutes each side.

In the meantime, slice the burger buns in half and warm on the grill for a few minutes.

Spread half the Boursin® Cracked Black Pepper on the burger buns, then layer each one with a few lettuce leaves, a steak, a slice of eggplant, a slice of zucchini and a slice of tomato, then crumble over the remaining Boursin® Cracked Black Pepper. Cover with the top half of the bun and serve hot.

Tip

For a juicier steak, do not press it down during cooking. Allow to rest for a few minutes before slicing, to avoid losing the juices.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.



Stuffed peppers with Boursin® Garlic & Fine Herbs



10 min



15 min



4 serves



Vegetarian

Ingredients for 16 pieces

- 150g Boursin® Garlic & Fine Herbs
- 8 small peppers, mixed colours
- 2 tbsp olive oil
- 2 tbsp chopped parsley
- 1 tsp lime juice
- 2 tbsp chopped chives
- Zest of one lime
- Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking directly over a medium heat* (approx. 350°F).

Wash the peppers and cut in half. Place on the grill and cook for about 15 minutes, turning every 3 minutes. Season to taste.

In the meantime, prepare the filling with Boursin® Garlic & Fine Herbs: in a bowl, combine the Boursin® Garlic & Fine Herbs with the parsley, lime juice and zest and pepper.

When the peppers are ready, stuff with the Boursin® Garlic & Fine Herbs mixture, sprinkle with chives and the remaining lime zest.

Serve hot.

Tip

Try using other vegetables, such as zucchini or eggplant.

*Place the food on the central and hottest part of the grill.



Tex Mex chicken burger with Boursin® Garlic & Fine Herbs



30 min



1 night



10 min



4 serves



Indulgent

Ingredients for 4 burgers

- 100g Boursin® Garlic & Fine Herbs
- 4 burger buns
- 4 chicken breasts
- 1 tomato
- A few lettuce leaves
- 1 red onion
- 80ml barbecue sauce
- ½ tsp cayenne pepper
- 1 tbsp olive oil
- Juice of 1 lemon
- 3 cloves garlic
- 1 tsp fresh thyme
- 1 tsp salt
- 1 tsp pepper

Start by preparing the marinade for the chicken: in a bowl, combine olive oil, lemon juice, crushed garlic gloves, thyme, cayenne, salt and pepper. Mix using a hand blender.

Place the chicken breasts in a shallow dish, pour over the marinade and coat well. Cover with plastic wrap and leave overnight in the refrigerator.

The next day, light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Take the marinated chicken and stuff with 15g Boursin® Garlic & Fine Herbs. Close using a wooden skewer. Keep the remaining marinade.

Cook the chicken fillets on the hot grill, basting with the marinade each time you turn them. Grill for 4 to 5 minutes each side, until cooked through.

In the meantime, slice the burger buns in half and warm on the grill for a few minutes. When the chicken is ready, assemble the burgers: place a lettuce leaf on the bottom half of the burger bun, followed by the grilled chicken breast, one or two slices of tomato, a few red onion rings, the barbecue sauce and the remaining Boursin® Garlic & Fine Herbs crumbled on top.

Serve immediately.

Tip

For perfectly cooked chicken, make sure the fillets are all the same size. Use a digital chef's thermometer. The chicken is ready when the internal temperature reaches 165°F. Remove from the grill, and it will continue to cook gently. Serve when the temperature falls to 160°F.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.

Stuffed potatoes with Boursin® Shallot & Chive



10 min



30 min



4 serves



Vegetarian

Ingredients for 8 pieces

150g Boursin®
Shallot & Chive
4 large potatoes
12g salmon caviar
Zest of half a lemon
½ bunch of chives
Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking over a low indirect heat* (approx. 350°F).

Wash the potatoes and cut in half lengthwise. Season to taste, then place on the hot grill, cut side down.

Cover and cook for about 30 minutes. When tender, remove from the heat.

Use a small spoon to scoop out the flesh from the potatoes.

Place in a bowl and add the Boursin® Shallot & Chive. Mix gently, leaving lumps of Boursin® Shallot & Chive. Add the lemon zest and chives.

Stuff the filling into the potato skins. Top with a spoon of salmon caviar and more chopped chives.

Serve hot.

Tip

Serve immediately as side dish to accompany grilled salmon or fish.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.

Grilled fig salad with Boursin® Shallot & Chive



10 min



2 min



4 serves



Balanced



Vegetarian

Ingredients for 1 salad

50g Boursin® Shallot & Chive

You can also replace
the Boursin® cheese by
50g of Boursin® Minis
Shallot & Chive

140g arugula

8 fresh figs

25g pistachios

3 tbsp olive oil

½ shallot

Salt and pepper to taste

For the dressing

2 tbsp balsamic vinegar

1 tbsp Dijon mustard

1 tbsp olive oil

Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Cut the figs in half, drizzle with olive oil, season and cook on the grill for about 2 minutes.

Finely chop the shallot.

Combine all the dressing ingredients.

In a serving dish, place the washed arugula, grilled figs, crumbled Boursin® Shallot & Chive, crushed pistachios and shallot.

Pour over the dressing just before serving.

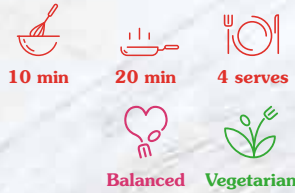
Tip

Try replacing the arugula with a baby leaf salad, spinach or chopped Swiss chard.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.



Stuffed mushrooms with Boursin® Garlic & Fine Herbs



Ingredients for 12 pieces

120g Boursin®
Garlic & Fine Herbs
12 large firm
mushrooms, washed
1 tsp paprika
5 chives
Salt and pepper to taste

Light the barbecue and arrange the grill grate for cooking over a medium indirect heat* (approx. 350°F).

Remove the stalks from the mushrooms then wash the heads. Dry on a tea towel and peel.

Cook the mushroom heads on the barbecue, turning every 2 minutes.

Season to taste.

Stuff the inside of each mushroom head: crumble approximately 10g Boursin® Garlic & Fine Herbs into each mushroom. Sprinkle with paprika and chopped chives. Serve immediately.

Tips

Serve the mushrooms cold or baked in the oven. To bake the mushrooms in the oven, simply preheat the oven to 190°C, place the mushrooms stuffed with the Boursin® Garlic & Fine Herbs on a lined baking tray and cook for 10 to 15 minutes, then serve warm.

*Cook the food on the coolest part of the grill grate or around the edge, away from the heat source.





Picnics in the sun

Smoked salmon wraps with Boursin® Garlic & Fine Herbs



15 min



4 serves



Indulgent

Ingredients for 4 pieces

150g Boursin®
Garlic & Fine Herbs
4 tortilla wraps
½ avocado
2 tomatoes
30g baby spinach
2 large slices
smoked salmon
1 lemon
½ red onion
Pepper to taste

Wash the spinach.

Peel and finely slice the half red onion. Slice the tomato and avocado.

Squeeze the juice from the lemon. Sprinkle the avocado slices with half the lemon juice to stop them turning brown.

Stir the remaining lemon juice into the Boursin® Garlic & Fine Herbs and add the pepper.

Warm the tortilla wraps in a microwave for 30 seconds on a high heat.

Spread the Boursin® Garlic & Fine Herbs mixture on the wraps.

On each wrap, place some spinach leaves, half a slice of salmon, some tomato, avocado and onion.

Roll the wraps tightly. Close with a toothpick or skewer and chill until serving.

Tips

Prepare the wraps in advance: roll them tightly and store in plastic wrap. Store in the refrigerator for up to 24 hours.



Salad served in a glass with Boursin® Shallot & Chive



20 min



25 min



4 serves



Indulgent

Ingredients for 4 jars

120g Boursin®

Shallot & Chive

You can also replace the
Boursin® cheese by

130g of Boursin® Minis

Shallot & Chive

150g quinoa

200g fresh green beans

140g tuna

1 avocado

½ mango

Approx. 200g red cabbage

5 mint sprigs, chopped

5 coriander sprigs, chopped

Juice and zest of one lemon

Salt and pepper to taste

For the lemon dressing

Juice and zest of one lemon

2 tbsp olive oil

Salt and pepper to taste

Start by preparing the quinoa: rinse then cook in a large pan of salted boiling water for 10 minutes (according to the packet instructions). Rinse under cold water and allow to cool. Add four of the chopped sprigs of mint and all the coriander, together with the lemon zest and juice. Season to taste.

Wash, top and tail the green beans, then steam for 10 minutes or boil for 15 minutes in a large pan of salted water. Season to taste.

Peel and slice the avocado.

Peel and dice the mango.

Chop the red cabbage.

For the dressing, combine the oil, lemon juice, salt and pepper in a glass.

In a jar, layer the quinoa, green beans, red cabbage, tuna, avocado, mango and crumbled Boursin® Shallot & Chive.

Garnish with the remaining mint. Store in the refrigerator until ready to serve.

Pour over the dressing and serve immediately.

Tips

Sprinkle lemon juice on the avocado to stop it turning brown.



Zucchini muffins with Boursin® Garlic & Fine Herbs



15 min



25 min



6 serves



Vegetarian

Ingredients for 12 pieces

- 125g Boursin® Garlic & Fine Herbs
- 1 medium zucchini
- 80g sundried tomatoes
- 50g green olives
- 125g flour
- 2 eggs
- 1 container plain yogurt
- 6g baking powder
- 2 tbsp olive oil
- Zest of one lemon
- Salt and pepper to taste
- 3 tbsp chopped basil

Preheat the oven to 350°F.

Wash the zucchini, cut off the ends and grate.

Combine the flour and baking powder in a mixing bowl.

In a second bowl, whisk the eggs, plain yogurt, oil, lemon zest, salt and pepper.

Gently fold in the flour and baking powder, until evenly combined.

Add the grated zucchini, chopped sundried tomatoes, halved green olives, Boursin® Garlic & Fine Herbs and chopped basil. Combine all ingredients.

Pour into muffin pan, filling each $\frac{3}{4}$ full, and bake for 25 minutes.

Leave to cool before serving.

Tip

To keep the muffins for up to 2 months, wrap individually in plastic wrap then place in a sealed container and freeze. Defrost overnight in the refrigerator. If you are short on time, unwrap the muffins and defrost in a microwave on medium heat until warmed through.



Shrimp summer rolls with Boursin® Bouquet of Basil & Chive



20 min



4 serves



Indulgent

Ingredients for 8 pieces

125g Boursin®
Bouquet of Basil & Chive
16 small shelled shrimp
8 rice paper wrappers,
20cm diameter
½ cucumber
1 carrot
80g beansprouts
30g fresh grated coconut
3 sprigs mint

For the dipping sauce

1 lime
1 tbsp soy sauce
1 tbsp sesame oil
A few sesame seeds

Wash the cucumber and cut into thin sticks, leaving the skin on. Wash and peel the carrot and cut into thin sticks.

Place a damp tea towel on your work surface. Moisten a rice paper wrapper by dipping it in a shallow bowl of water, then lay it on the tea towel.

Place a large tablespoon of Boursin® Bouquet of Basil & Chive in the centre, a few mint leaves, two shrimp, some vegetable sticks, beansprouts and the coconut.

Fold the sides of the wrapper into the centre, over the filling, then roll up tightly from the bottom. Repeat for the other summer rolls.

Prepare the dipping sauce.

Serve the summer rolls with the sauce.

Tip

If not serving the summer rolls immediately, wrap individually in plastic wrap and store in the refrigerator for up to 24 hours.

Citrus salad with Boursin® Minis Garlic & Fine Herbs



15 min



4 serves



Vegetarian

Ingrédients pour 1 salade

130g Boursin® Minis

Garlic & Fine Herbs

6 oranges

1 red onion

1 tbsp chopped parsley

For the dressing

2 tbsp lemon juice

3 tbsp orange juice

3 tbsp olive oil

Salt and pepper
to taste

Peel the oranges, removing all pith, and divide into segments over a bowl, in order to catch any juice which can be used for the dressing.

Peel and finely slice the red onion.

Prepare the dressing: place a pinch of salt and pepper into a serving dish, add the lemon juice, orange juice, olive oil and whisk.

Add the orange segments, sliced red onions and Boursin® Minis Garlic & Fine Herbs.

Mix and sprinkle with chopped parsley.

Store in the refrigerator until ready to serve.

Tips

Vary the herbs or add more depending on your tastes. Use herbs that go well with citrus fruit, such as mint, coriander, chive, lemon thyme or basil.

Crustless quiche, carrot, salmon and Boursin® Garlic & Fine Herbs



15 min



30 min



8 serves



Balanced

Ingredients for 8 pieces

65g Boursin®
Garlic & Fine Herbs
2 eggs
140ml milk
35g flour
2 slices smoked salmon
2 large carrots
1 clove garlic, crushed
1 tbsp tarragon
Salt and pepper to taste

Equipment

8 cupcake molds

Start by preparing the carrots: peel and slice into ribbons using a mandolin.

Heat a large pan of water. When it comes to the boil, blanch the carrot ribbons for about 5 minutes until soft, then drain.

Preheat the oven to 350°F.

Prepare the quiche mixture: combine the flour and eggs. Add the milk then the crumbled Boursin® Garlic & Fine Herbs, chopped smoked salmon, crushed garlic and tarragon. Season to taste.

Fill the cupcake molds half full with the quiche mixture, then tightly roll one carrot ribbon into a spiral and place on top.

Sprinkle with tarragon and bake for about 25 minutes, checking regularly.

Leave to rest for a few minutes before serving.

Tip

Use silicone molds to make sure the quiches come cleanly.

To make decorative carrot flowers, tightly roll a single ribbon into a spiral and place on top of each quiche.





**A new twist
on brunch
with friends**

Club Sandwich with Boursin® Cracked Black Pepper



30 min



20 min



4 serves



Indulgent

Ingredients for 2 pieces

- 160g Boursin® Cracked Black Pepper
- 8 slices of bread
- 1 chicken breast
- 4 slices of bacon
- ½ cucumber
- 10 cherry tomatoes
- 5 radishes
- ½ red onion
- 1 small pear
- 2 tbsp olive oil
- 2 tsp chopped chives
- Salt to taste

Cook the chicken: cut into thin slices and fry in a hot pan with 1 tbsp olive oil.

Fry the bacon in a hot, dry pan.

Prepare the onion: peel, cut in half then slice finely. Brown in a hot pan with 1 tbsp olive oil.

Prepare the vegetables and pear: wash and finely slice the cucumber. Halve the cherry tomatoes. Peel the pear and slice thinly. Finely slice the radishes. Use a mandolin if you wish.

Now assemble two sandwiches: for each sandwich, take one slice of bread and spread it with Boursin® Cracked Black Pepper. Top with half the chicken and onion. Next spread some Boursin® Cracked Black Pepper on a second slice of bread and place on top, then layer with half the pear slices and two slices of bacon. Spread a third slice of bread with Boursin® Cracked Black Pepper, place on top and layer with a few halved cherry tomatoes and some sliced cucumber and radish.

Top with a final slice of bread, then coat the sandwich with a thin layer of Boursin® Cracked Black Pepper.

Decorate the outside with chives. Decorate the top with sliced radish, cucumber and halved cherry tomatoes. Sprinkle with chopped chives.

Chill until ready to serve.

Tip

Sprinkle lemon juice on the pear to stop it turning brown.



Frittata

with Boursin® Garlic & Fine Herbs



15 min



30 min



6 serves



Vegetarian

Ingredients for 1 frittata

180g Boursin®
Garlic & Fine Herbs

8 eggs

500g potatoes

1 bunch spring onions

5 chives

3 tbsp olive oil

Salt and pepper to taste

Equipment

23cm non-stick frying pan

Peel and finely chop the spring onions.

Wash and peel the potatoes and slice thinly (2 to 3mm) using a mandolin.

Bring a pan of water to the boil and cook the potatoes until tender but still firm about 5 minutes.

Drain carefully.

Heat a frying pan and brown the onions in the olive oil for about 5 minutes.

Add the potatoes and cook over a medium heat for 5 minutes.

In the meantime, whisk the eggs in a large bowl with salt and pepper, then add the Boursin® Garlic & Fine Herbs.

Pour the egg and Boursin® Garlic & Fine Herbs mixture over the potatoes, and cook over a low heat for about 15 minutes (until the eggs are cooked through).

Tip out the frittata onto a plate and serve immediately with chopped chives and a baby leaf salad.

Tip

The frittata will keep for up to three days in the refrigerator. Also delicious served cold or at room temperature.



Scrambled egg muffins with Boursin® Bouquet of Basil & Chive

 10 min
 25 min
 4 serves


Indulgent

Ingredients for 4 pieces

80g Boursin®
Bouquet of Basil & Chive
4 English muffins
8 eggs
2 spring onions
4 slices ham
125g cherry tomatoes
5 chives, finely chopped
Salt and pepper to taste
1 tbsp olive oil

Finely slice the spring onions.

Cut the muffins in half and place in a dry frying pan or under the grill. Brown gently on each side.

Make the ham crisps: preheat the oven to 400°F. Slice the ham into strips and spread in a single layer on a baking tray lined with parchment paper. Cover with another sheet of parchment paper and place a second baking tray on top to keep the ham flat. Bake until the ham is nicely browned, for about 10 minutes. Remove from the oven and leave to crisp up.

Grill the cherry tomatoes: heat 1 tbsp olive oil in a frying pan over a low heat. Add the cherry tomatoes and cook for about 3 minutes, turning often.

Make the scrambled eggs: whisk the eggs in a bowl and season to taste. Drizzle some olive oil into a frying pan and cook the whisked eggs over a low heat, stirring constantly with a wooden spoon.

When the eggs are cooked, add the spring onions and 70g Boursin® Bouquet of Basil & Chive.

Mix gently, leaving some whole chunks of Boursin® Bouquet of Basil & Chive.

Tip the scrambled eggs onto the sliced muffins. Crumble over the remaining Boursin® Bouquet of Basil & Chive. Sprinkle with chopped chives and serve immediately with the ham crisps and grilled cherry tomatoes.

Tips

Serve with a baby leaf salad.

Instead of English muffins, try using thickly sliced brioche.



Pastrami bagels with Boursin® Garlic & Fine Herbs



10 min



1 min



4 serves



Indulgent

Ingredients for 4 pieces

- 100g Boursin®
Garlic & Fine Herbs
- 4 multi-seed bagels
- 8 slices pastrami
- 4 tbsp Dijon mustard
- 2 handfuls of arugula
- 1 small cucumber

Slice the bagels in half and toast gently.

Finely slice the cucumber.

Spread the four bagel bases with mustard. Divide the cucumber slices between the bagels then place the folded pastrami on top. Crumble over the Boursin® Garlic & Fine Herbs and add a few arugula leaves.

Cover with the top half of the bagel and press down gently.

Serve immediately.

Tips

Serve New York style with gherkins.



Open sandwich with avocado, shrimp and Boursin® Cracked Black Pepper



10 min



4 serves



Indulgent

Ingredients for 4 pieces

120g Boursin®
Cracked Black Pepper
4 slices of
sourdough bread
1 avocado
8 cooked shrimp
5 sprigs fresh basil
1 shallot
Juice and zest of a ½ lemon

Peel and finely slice the shallot. Peel the avocado, slice thinly and sprinkle with lemon juice to prevent it turning brown.

Shell the shrimp.

Spread the bread with Boursin® Cracked Black Pepper.

Arrange the shrimp, shallot and avocado slices on top.

Decorate with a few basil leaves.

Add a drizzle of lemon juice and zest. Serve immediately.

Tip

Serve with an arugula salad.



Salmon crepes

with Boursin® Shallot & Chive



15 min



15 min



2h



4 serves



Indulgent

Ingredients for 4 crepes

125g Boursin® Shallot & Chive
250g smoked salmon (slices)
8 radishes
2 small cucumbers
½ bunch chives
Pink peppercorns to taste

For the crepe batter

100g flour
200ml milk
3 eggs
½ tsp salt

Garnish

Arugula salad

Start by making the batter: combine the flour, eggs and salt in a bowl. Add the milk and whisk by hand or using a blender. Leave to rest in the refrigerator for 1 hour.

In the meantime, cut one cucumber into thin rounds and the other into ribbons using a peeler.

Finely slice the radishes.

Heat a non-stick pan and grease it lightly using a paper towel dipped in oil. Pour one ladle of batter into the pan and swirl to coat the entire base. Cook for about 2 minutes on each side.

Spread the crepes with Boursin® Shallot & Chive. Layer with the smoked salmon, cucumber rounds, half the radish and the chopped chives.

Roll up the crepes, wrap in cling film and chill in the refrigerator for at least 1 hour.

Just before serving, slice into rounds and serve with an arugula salad, the cucumber ribbons and the remaining radish.

Sprinkle with some chopped chives and the cracked pink peppercorns.

Tip

Try using a spiralizer to make fancier cucumber ribbons. A spiralizer is a special tool for making vegetable spaghetti. It can be found in most kitchenware stores.



Bruschetta with bresaola, tomatoes and Boursin® Garlic & Fine Herbs



20 min



8 serves



Balanced

Ingredients for 8 pieces

100g Boursin®
Garlic & Fine Herbs
8 slices bread
300g cherry tomatoes
½ cucumber
8 slices bresaola
10 black olives
½ red onion
5 sprigs of basil
1 tbsp balsamic vinegar
Salt and pepper to taste

Finely slice the red onion.

Halve the tomatoes, dice the cucumber, slice the olives and chop the basil.

Combine the ingredients and dress with balsamic vinegar, salt and pepper.

Toast the bread under the grill for a few minutes. Spread the bread with Boursin® Garlic & Fine Herbs. Layer each one with a slice of bresaola and the tomato and cucumber mixture on top.

Serve quickly to avoid the bread going soggy.

Tip

Try using beef carpaccio instead of the bresaola.



Zucchini mousse with shrimp and Boursin® Garlic & Fine Herbs



30 min



2h



4 serves



Balanced

Ingredients for 4 cups

120g Boursin®
Garlic & Fine Herbs
800g zucchini
8 large cooked shrimp
2 egg whites
4 chives
1 pinch of Espelette pepper
Salt and pepper to taste

Wash and peel the zucchini. Remove the ends. Keep some of the peel for decoration and store in the refrigerator.

Chop the zucchini and cook in boiling salted water for about 15 minutes.

Drain carefully and pat dry, then mix with the Boursin® Garlic & Fine Herbs.

Leave to cool.

Whip the egg whites into stiff peaks with a pinch of salt, then gently fold into the purée of zucchini and Boursin® Garlic & Fine Herbs.

Line the inside of four glass ramekins with the zucchini peel (dark side facing outwards). Fill with the zucchini and Boursin® Garlic & Fine Herbs mousse. Chill for 2 hours in the refrigerator.

Just before serving, decorate with chopped chives and the shrimp, and sprinkle with Espelette pepper.

Tip

Prepare the night before. The mousse will keep for up to 24 hours.



Beet millefeuille

with Boursin® Garlic & Fine Herbs



20 min



4 serves



Vegetarian

Ingredients for 4 pieces

125g Boursin®
Garlic & Fine Herbs
2 cooked beets
6 yellow cherry tomatoes
10g walnut oil
6 chives
Handful of shelled walnuts

Garnish

Baby leaf salad

Cut the beets into 12 thin slices. Halve the cherry tomatoes.
Crush the walnuts.

Chop the chives.

Spread 8 of the beet slices with Boursin® Garlic & Fine Herbs.

Assemble the four millefeuilles: on each plate, pile up two beet
slices coated with Boursin® Garlic & Fine Herbs, then top with an uncoated slice.

Garnish with the cherry tomatoes and crushed walnuts.

Sprinkle with chopped chives.

Drizzle with walnut oil and serve with a baby leaf salad.

Tip

Try using pistachios or grilled hazelnuts instead.



Thank you to everyone who has helped produce this booklet.

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This summer, reveal your creativity with Boursin®!

Try some easy and original cheese appetizers, impress your guests with inventive dishes or revisit the classics to add a personal touch to your barbecues and even dream up new combinations...

Simply savour these precious moments together, have fun, surprise yourself and impress your friends and family with these tasty creative recipes!

