




Valle di Muggio Cheese Bavarese - The recipe






A recipe by Chef Nello Oliviero of Ristorante Al Fienile in Tenero-Contra.

Preparation

	Time required	approx. 60 minutes
	Difficulty	Easy - For all
	Portion size	8 people

Features

	Dish	Vegetarian - Bavarese
	Typical product	Büsción cheese - 0 km
	Suitable in	Summer - Starter

**Valle di
Muggio Cheese
Bavarese**

INGREDIENTS

- 240 gr büsción della valle di Muggio
- 450 gr albumens
- 1 lt fresch cream
- Salt, olive oil and poppy seeds

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PROCEDURE:

1. Mix all the ingredients except the poppy seeds and blend them with an immersion blender.
2. Butter some moulds (classic aluminium ones) and decorate the inside walls with poppy seeds.
3. Put the previously blended mixture into the moulds.
4. Steam for 45 minutes at 85 degrees.