

Maille old style Dijon mustard marinated zucchini maki, smoked bacon and fresh herbs goat cheese.

Recipe for 4 persons



Description

Zucchini slices marinated, roll with fresh goat cheese and bacon.

Note

Watch the thickness of your stripes it needs to be really thin, also watch the number of layers of the roll, if the stripes are too long remove a part of it.

Ingredients

The ingredients

- 2 Unit(s) Zucchini
- 30 Ml Maille grain mustard
- 15 Ml Olive oil
- 240 Gr Fresh goat cheese
- 6 Sprig(s) Chives
- 4 Sprig(s) Parsley
- 6 Sprig(s) Chervil
- 50 Gr Bacon
- 30 Ml Cream 35%
- Olive oil
- Salt and pepper

Preparation

- Preparation time **45 mins**

The preparations

Slice the zucchini length wise really thin, mix the Maille old style Dijon mustard and the olive oil. Chop the parsley and the chervil, ciselez the chives. Dice the bacon really small.

The zucchini

Put the stripes of zucchinis on a baking tray, spread the Maille old style Dijon mustard mix on both sides and reserve it in the fridge for 30 minutes. In a dry hot pan sear the bacon until crispy and reserve it on a scott towel. In a bowl, work the goat cheese with the herbs, the bacon and the cream, but watch the quantity of cream because the mix should stay thick. With a pastry pocket or a tea spoon, put a little ball of the mix at the extremity of the stripes and roll it by pushing a little bit. Pick it with a wooden stick, to keep it together.

The plating

Plate it on a nice wood board. Top it with regular paprika for the color.

Bon appétit!