

## Creamed cheese with armagnac *(Appetizers)*



### Preparation

Cut the cheese into pieces. Blend the cheese with the beer using an electric hand blender. Let it rest in the refrigerator for 1 hour. Add the Armagnac and let rest in refrigerator for another hour. You can serve the creamed cheese on toasted bread.

### Tips

You can flavour the cream cheese with your favourite spices - such as white pepper, black pepper and nutmeg - to give it a touch more style!

### Trivia

This recipe uses the famous French Armagnac brandy which is considered, along with Cognac, the oldest brandy in the whole of Europe. By the Middle Ages we have evidence of its first use.

### Information

**Preparation** 140 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Caciotta cheese** 125 grams

**Scamorza cheese** 70 grams (Smoked)

**Beer** 40 millilitres

**Armagnac** 5 millilitres