



LE TCHIC ET SON ACCOMPAGNEMENT

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 5 à 10 min

INGREDIENTS

- 500 g Tchic or cheese in faisselle
- Chives - salt - pepper
- Garlic - Nutmeg 1 pinch
- Potatoes (pan-fried)
- Munster cheese

THE STEPS

- Drain the tchic using the sieve.
- Place in a salad bowl.
- Add salt, pepper, nutmeg, crushed and finely chopped garlic and chopped chives.
- Serve the tchic with roast potatoes and Munster cheese.

How to make your own tchic

- 1 litre of raw farm milk at room temperature
- 1 sachet rennet.
- Bring the milk to the boil. Leave to cool, and when it has reached a temperature of 30-34° add the rennet while stirring for 1 minute.
- Place in a glass container, cover and leave in a warm place (24 to 28°) for 24 hours.
- Strain through a fine sieve to the desired consistency.
- Keep in a cool place and consume quickly.

OUR SUGGESTION

Serve Tchic with an Alsace Pinot Blanc and you're sure to be a hit!