

# SHEEP`S CHEESE PARFAIT

(for 6 person)

## ingredients

### sheep`s cheese parfait

200 g sheep`s cheese  
¼ l sour creme  
1/8 l boullion (clear soup)  
4 leafes of gelatine  
2/8 l cream  
salt, pepper  
fresh arugula

### tomato-olive confit

4 beef tomatos  
green and black olives  
green onion  
olive oil

### sheep`s cheese parfait

Mix the sheep`s cheese and the sour creme. Then add boullion and stir in 4 leafes of gelatine (soaked). Whisk stiff the cream and fold it in. Season to taste with salt and pepper.

Put everything in the fridge for at least 4 hours.

For the tomato-olive confit, carve the tomatos and heat them up for a short while in boiling water. Afterwards skin the tomatos and extract the pits. Cut the olives, tomatos and green onion into small cubes. Sweat the green onions in olive oil. Add tomatos- and olive cubes. Season with salt and pepper.

Cool it for a while.

Arrange the sheep`s cheese parfait on a nest of arugula and garnish with with tomato-olive confit.

ENJOY YOU MEAL!

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