Friseline with Roquefort

For the cream

1- Beat the cream with a whisk to make a whipped cream
2- Mash the Roquefort with a fork and pour it in the cream. (Please note : add salt only if necessary, Roquefort is already naturally salted)
3- Add pepper.
4- Keep cool in the fridge.

For the vinaigrette

Heat up the honey a little in a saucepan, then take the saucepan off the heat, add the vinegar and pour a trickle of walnut or groundnut oil.

For 4 persons

- 3 Friseline
- 60 cl of liquid cream (30% of fat)
- 120 g of Roquefort
- 2 tablespoons of Honey
- 2 cl of honey vinegar
- 10 cl of walnut or groundnut oil
- Walnut bread
- Salt and Pepper