

➤ Mini apple burger with Vire chitterling sausage and Pont-l'Évêque cheese

RECIPE SUGGESTED BY SAVEURS DE NORMANDIE



- 4 SMALL CRISP APPLES
- 4 THICK SLICES OF VIRE CHITTERLING SAUSAGE
- 1 PONT L'EVÊQUE PDO CHEESE
- SKEWERS

Wash the apples. Cut them in half lengthwise.

Cut out 4 slices of Pont-l'Évêque with a round cutter the size of the apples.

Place the slices of Vire chitterling sausage on a baking tray lined with greaseproof paper and then place the slices of Pont-l'Évêque on the chitterling sausage.

Bake for 3 minutes in an oven at 180°C so as to soften the cheese.

Place the Vire chitterling and the Pont-l'Évêque on half an apple, then place the other half on top. Insert 4 small skewers into the apple and cut it into 4.

🍷 Accompany with a **Pays d'Auge PDO cider**

🌊 Oysters with lime granita

RECIPE SUGGESTED BY THE COMITE REGIONAL CONCHYLICOLE



- 1 DOZEN NORMANDY OYSTERS
- 6 LIMES
- 5 TABLESPOONS OF WATER

Wash the limes and grate the zest.

Squeeze the limes and mix the juice with the water and half of the zest. Pour into a shallow oven dish and place in the freezer for 3 hours, turning the mixture with a fork every 30 minutes.

Open the oysters and place a little granita on top of each one.

Sprinkle some of the remaining zest over them and serve immediately.

🍷 Accompany with a **Cotentin PDO extra-dry cider**

SOME QUICK IDEAS FOR A NORMANDY APERITIF



Some crispy Normandy vegetables

Créances carrots and cauliflower for dips
Radish with Isigny PDO butter,
mushrooms stuffed with Neufchâtel PDO cheese



➤ Creamy Normandy cheeses

Red label Normandy mimolette in cubes
Roast Camembert de Normandie PDO
Platter of 4 PDO cheeses : Camembert de Normandie/
Livarot / Neufchâtel / Pont-l'Évêque



🌊 Treasures from the sea

Normandy oysters, raw or cooked,
smoked fish on blinis, toast with seafood pâté and
potted fish, whelks with mayonnaise



🌶️ Typical cold meats

Seafaring sausage, mini crocq,
Vire chitterling sausage, country style pâté and potted meat



Specialities

Normandy aperitif shortbread biscuits



➤ Refreshing drinks

Apple juice, Domfront PDO perry,
Rosé, Ice, Cotentin PDO, Pays d'Auge PDO,
Perche AOC ciders... Normandy AOC Pommeau
and Calvados, local beers.



#AperoNormand

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GIVE SUMMER EXTRA FLAVOUR!



ALL SUMMER, TRY THESE RECIPES
FOR COCKTAILS AND AMUSE-BOUCHES
USING ALL NORMANDY PRODUCTS...
AND SHARE YOURS WITH US!

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CONSUME WITH MODERATION.
FOR YOUR HEALTH, TAKE REGULAR PHYSICAL EXERCISE
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Cream cheese and Neuchâtel treats with cumin seeds

RECIPE SUGGESTED BY FROMAGES PDO NORMANDIE

- 300 G NEUCHÂTEL PDO
- 100 G ISIGNY PDO CREAM
- 3 SHEETS OF GELATINE
- FOR THE COATING:
POPPY, SESAME, CUMIN SEEDS

Melt the cream and Neuchâtel cheese in a pan and then add the sheets of gelatine which should be softened beforehand in a bowl of cold water.

Add salt and pepper and mix well.

Pour the mixture into an 18 cm square mould or a suitable dish.

Allow to cool for about 2 hours so that the mixture sets.

Cut into 2 cm cubes and roll in the poppy, cumin or sesame seeds.

Insert cocktail sticks before serving.



Enjoy with a **demi-sec Normandy IGP cider**

Pocito

RECIPE SUGGESTED BY THE INTERPROFESSION DES APPELLATIONS CIDRICOLES

- 7 CL NORMANDY POMMEAU AOC
- 2 CL LEMON JUICE
- 5 CL TONIC WATER
- ICE CUBES

Place first the ice cubes, then the lemon juice and finally the Normandy Pommeau in a large balloon glass or a large whisky glass.

Stir with a spoon.

Top up with the tonic water.

Stir again.

Taste and enjoy.



Gourmandy Cocktail

RECIPE SUGGESTED BY SAVEURS DE NORMANDIE



- 10 CL NORMANDY APPLE JUICE
- 10 CL NORMANDY PEAR JUICE
- 2 CL CARAMEL SYRUP

Pour the apple juice, pear juice and caramel syrup into a shaker. Shake well.

Pour into a glass and add crushed ice.

Enjoy !

Normandy vegetable wraps

RECIPE SUGGESTED BY SAVEURS DE NORMANDIE

- 4 WHEAT TORTILLAS
- 3 CREANES CARROTS
- 50 G RED CABBAGE
- 1 CRISP APPLE
- 4 LETTUCE LEAVES
- 100 G COUNTRY FRESH CHEESE
- 2 TEASPOONS MUSTARD
- 1 TABLESPOON RAPESEED OIL
- 1 TEASPOON CIDER VINEGAR
- SALT, PEPPER

Wash the vegetables, lettuce and the apple. Peel the carrots, red cabbage and the apple and cut into thin strips.

Mix the rapeseed oil and cider vinegar in a bowl and use to coat the vegetables.

Mix the fresh cheese and mustard and season to taste. Spread the fresh cheese sauce in the centre of the tortilla, place the vegetables on top and then roll up the wrap. Serve well chilled !

Accompany with a dry **Percé AOC cider**



Whelk kebabs with tartare sauce

RECIPE SUGGESTED BY NORMANDIE FRAICHEUR MER



- 32 GRANVILLE BAY WHELKS
- 6 GHERKINS
- 2 TEASPOONS OF CAPERS
- 1 HARDBOILED EGG
- 2 TABLESPOONS OF MAYONNAISE
- THYME
- 2 BAY LEAVES
- SALT, PEPPER
- PARSLEY
- SKEWERS

Soak the whelks in cold water with coarse salt and then wash thoroughly. Put them into cold water with salt and pepper, add the thyme and 2 bay leaves. Bring to the boil and cook for 20 to 30 minutes, removing the foam now and again.

Take the flesh out of the whelks and put it onto the skewers. Chop the gherkins, capers and hard boiled egg finely. Mix in the mayonnaise.

Accompany with a **Domfront PDO perry**

Rosé raspberry cocktail

RECIPE SUGGESTED BY THE MAISON CIDRICOLE DE NORMANDIE

- 20 CL NORMANDY ROSE CIDER
- 2 CL RASPBERRY LIQUEUR
- 1/2 A LIME
- 6 MINT LEAVES
- 6 FRESH RASPBERRIES
- 3 ICE CUBES

Place the raspberries in the bottom of the glass with the mint leaves and the lime juice.

Add the raspberry liqueur and then pour in the rosé cider.

Add the ice cubes and serve chilled.

