

THE LAUGHING COW® MILK JAM

- DESSERT -

For 4 people

Preparation time : 5 min

Baking time : 2 h

Resting time : 1 night

Ingredients

- 1 L whole milk
- 350 g caster sugar
- 150 g glucose syrup
- 2 pinches salt flower
- 1 vanilla bean
- 4 portions Laughing Cow

Method

- 1 Pour in milk, sugar, glucose syrup and salt flower in a big pot, add the split and grated vanilla bean, boil the mixture.
- 2 Cook over low heat for around 2 hours, stirring every 10 minutes.
- 3 When the milk starts to thicken, get the vanilla bean out of the pot.
- 4 The jam is ready when it's coating the back of your spatula and has a sweet fudge colour. When this happens, take away from heat and add Laughing Cow.
- 5 Pour in Laughing Cow Milk Jam in glass jars and leave it to cool in the fridge for a night.

To enjoy alone or on bread for breakfast, for a snack or just for pleasure

