

St Céols with mixed berries and candied lemon

Informations





Ingredients

- 1 St Céols
- 300 g Isigny cream cheese
- 50 g sugar
- 30 ml berry coulis
- Red food colouring
- 200 g crushed praline
- 150 g raspberries
- 100 g blackberries
- 100 g blueberries
- 70 g redcurrants
- 50 g candied lemon peel
- 1 lime
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Preparation steps

1. In a mixing bowl, whisk together the cream cheese and sugar. Add the berry coulis and tint lightly with the red food colouring.
2. Set the mixture aside in the fridge.
3. Meanwhile, coat the entire cheese with the crushed praline.
4. Pour the cream cheese into a piping bag fitted with a round nozzle and pipe around the circumference of the cheese.
5. Pour all the berries into a pile in the centre, sprinkle with the candied lemon pieces and zest the lime.

? **Tips and Ideas:** For even more delicious flavour, sprinkle with icing sugar.