

St Céols with strawberries and spearmint

Informations



Ingredients

- 1 St Céols
- 300 g Isigny cream cheese
- Ice mint essential oil
- 600 g strawberries
- 100 g Reims pink biscuit powder
- ½ bunch mint

Preparation steps

1. In a mixing bowl, whisk the cream cheese with a few drops of ice mint essential oil.
2. Cover the top and edges of the cheese with the cream cheese and then coat with the pink biscuit powder.
3. Meanwhile, cut a few strawberries in half.
4. Arrange the whole and sliced strawberries in a criss-cross pattern on top of the cheese and garnish with a few fresh mint leaves.



? **Tips and Ideas:** Serve with a berry coulis and add a little crunch with a sprinkling of toasted slivered almonds.