

St Céols “Harvest yield”

Informations



Ingredients

- 1 St Céols
- 1 jar of natural grape leaves (25 leaves)
- 100 g grape must mustard
- 30 g muscovado sugar
- 150 g seedless white grapes
- 150 g seedless red grapes
- 10 g pine nuts

Preparation steps

1. In a mixing bowl, whisk the mustard and sugar together.
2. Brush the mixture all over the cheese using a spatula.
3. Cover the entire surface with grape leaves.
4. Cut all grapes in half and arrange them attractively on top of the St Céols.



5. Sprinkle with pine nuts.

? **Tips and Ideas:** Pine nuts can be replaced by other dried nuts such as walnuts or almonds.