

Christmas St Céols

Informations



Ingredients

- 1 St Céols
- 100 g toasted slivered almonds
- 6 oranges
- 5 candied chestnuts
- 20 g vanilla sugar
- Gold leaf sheets

Preparation steps

1. Preheat the oven to 70°C.
2. To make the orange crisps, cut an orange into very thin slices using a ham slicer.
3. Place the slices on a sheet of baking paper and bake for around 3 hours.
4. Sprinkle the vanilla sugar over the cheese.
5. Coat the top and edges of the cheese with the toasted almonds.



6. Peel the remaining oranges and cut them into even wedges. Drain off any excess juice.
7. Place the orange segments on the cheese, sprinkle with the previously crushed candied chestnuts, and decorate with the orange crisps and gold leaves.

? **Tips and Ideas:** This recipe can be made with other citrus fruits of your choice (clementines, mandarins, grapefruit, bergamot, etc.).