

St Céols with smoked herring and horseradish

Informations



Ingredients

- 1 St Céols
- 300 g Isigny cream cheese
- 100 g horseradish sauce
- 40 g tetragonia
- 100 g smoked herring
- 2 medium carrots
- 2 red onions
- 50 ml A l'Olivier walnut oil
- Table salt, freshly ground pepper
- 100 g crispy onions

Preparation steps



1. In a mixing bowl, whisk together the cream cheese and horseradish. Season with table salt and freshly ground pepper. Cover the top and edges of the cheese with the horseradish cream cheese.
2. Coat the top and edges of the St Céols with the crispy onions.
3. Cover the top with the tetragonia leaves and place the rest of the filling on top: herring, carrots and red onions, previously chopped up and lightly marinated with a little walnut oil.
4. Garnish with lemon wedges.

? **Tips and Ideas:** Serve with a dash of oil from the herring marinade and a slice of toasted black bread.