

St Céols with woodland mushrooms and chestnuts



Informations

Ingredients

- 1 St Céols
- 50 g Albert Ménès roasted sesame seeds
- 20 g of Albert Ménès poppy seeds
- 200 g oyster mushrooms
- 200 g button mushrooms
- 100 g button mushrooms
- 80 g Isigny semi-salted butter
- 1 shallot
- 200 g vacuum-packed chestnuts
- ½ bunch flat parsley
- Table salt, freshly ground pepper

Preparation steps



1. Season the entire St Céols with table salt and freshly ground pepper.
2. Coat the top and edges with the sesame and poppy seed mixture.
3. Meanwhile, wipe the mushrooms with a clean kitchen towel, then melt the butter in a hot frying pan and brown the mushrooms.
4. When golden brown, add the chestnuts and chopped shallot, then season with table salt and freshly ground pepper. Remove and set aside the mixture at room temperature.
5. Decorate the cheese with the mushrooms at room temperature.
6. Add a few leaves of flat parsley.

? **Tips and Ideas:** This recipe can be made with other mushrooms according to your taste (chanterelles, girolles, pieds-de-mouton, etc.).