

Spring St Céols with asparagus and pansies

Informations



Ingredients

- 1 St Céols
- 200 g Sud'n'Sol asparagus tapenade
- 10 g Albert Ménès dried chives
- 2 bunches green asparagus
- 1 bunch white asparagus
- 30 g sprouts
- 1 box of edible pansies
- Table salt, freshly ground pepper

Preparation steps





1. Season the St Céols with table salt and freshly ground pepper.
2. Cover the top and edges of the cheese with the asparagus tapenade.
3. Coat the edges and top of the cheese with the dried chives.
4. Meanwhile, peel and cook the asparagus in boiling salted water. Then cool them with ice-cold water.
5. Drain and place asparagus on a paper towel.
6. Sprinkle the sprouts over the top of the cheese, then decorate with the asparagus and edible flowers.

? **Tips and Ideas:** Serve with a splash of O-Med olive oil.