

# St Céols “Sauerkraut style”



## Informations

## Ingredients

- 1 St Céols
- 300 g Isigny cream cheese
- 100 g Fallot mustard
- 30 g mustard seeds
- 100 g red cabbage
- 100 g white cabbage
- 5 slices garlic sausage
- 2 Morteau sausages
- 2 slices cooked pork belly
- 2 Strasbourg sausages
- ½ bunch flat parsley
- 30 ml A l'Olivier sherry vinegar
- 50 ml A l'Olivier walnut oil
- Table salt, freshly ground pepper

## Preparation steps



1. In a mixing bowl, whisk together the cream cheese and mustard and season with table salt and freshly ground pepper.
2. Cover the top and edges of the cheese with the cream cheese and mustard mixture.
3. Then coat the edges and top of the cheese with the mustard seeds.
4. Meanwhile, julienne the red and white cabbage and season with warmed sherry vinegar and walnut oil.
5. Cut the charcuterie into small pieces.
6. Place all of the garnish (coleslaw and charcuterie) on top of the cheese and top with a sprinkling of flat-leaf parsley.

? **Tips and Ideas:** In this recipe, you can try different types of mustard, whether strong, grainy, old-fashioned or condiment.