

Autumn St Céols with pumpkin, honey and pumpkin seeds

Informations



Ingredients

- 1 St Céols
- 50 g breadcrumbs
- 50 g hazelnut powder
- 500 g pumpkin
- 60 g L'Abeille Diligente honey
- 50 g pumpkin seeds

Preparation steps

1. Mix the breadcrumbs with the hazelnut powder and coat the top and edges of the St Céols.
2. Meanwhile, peel the pumpkin and cut into even wedges using a pastry cutter.



3. In a hot pan, froth the honey and fry the pumpkin quarters until translucent.
4. Set aside at room temperature.
5. Decorate the top of the cheese with the pumpkin confit wedges interspersed with pumpkin seeds.

? **Tips and Ideas:** Serve with a drizzle of honey.