

Nordic-style St Céols



Informations

Ingredients

- 1 St Céols
- 300 g Isigny cream cheese
- 100 g horseradish sauce
- 150 g salmon fillet
- 2 lemons
- 1 lime
- 100 g drop peppers
- 1 bunch dill
- Table salt, freshly ground pepper

Preparation steps

1. In a mixing bowl, whisk together the cream cheese and horseradish. Season with table salt and freshly ground pepper.



2. Cover the top and edges of the cheese with the horseradish cream cheese.
3. Meanwhile, cut very thin slices from the lemons, then cut those in half and place around the side of the cheese. Place the remaining slices on top of the cheese.
4. Cut the salmon fillet into evenly sized cubes. Chop half the bunch of dill.
5. Sprinkle the salmon cubes and drop peppers over the cheese and garnish with the chopped dill and a few remaining sprigs.
6. Zest one lime before serving.

? **Tips and Ideas:** For greater consistency and convenience, the lemon can be cut with a ham slicer.