

Summer St Céols with grilled vegetables

Informations



Ingredients

- 1 St Céols
- 200 g Sud'n'Sol tomato tapenade
- 2 courgettes
- 1 aubergine
- 1 red pepper
- 1 green pepper
- 1 yellow pepper
- 1 tomato
- 1 bunch baby basil
- 50 ml O-Med olive oil
- Albert Ménès Espelette pepper
- Table salt, freshly ground pepper

Preparation steps

1. To make the tomato crisps, preheat the oven to 70°C, cut the tomato into thin slices and place on a sheet of baking paper. Bake for around 2 hours.
2. Cut the courgettes and aubergine into thin slices and grill until an attractive grid pattern appears.
3. Roast the skin of the peppers to make them easier to peel and grill them like the rest of the vegetables.
4. Season the cheese with table salt and freshly ground pepper.
5. Cover the top and edges of the St Céols with the tomato tapenade and dress the whole cheese with the grilled vegetables.
6. Drizzle over the olive oil and garnish with the baby basil leaves.

? **Tips and Ideas:** For this recipe, you can vary the tapenades by choosing the one you like from the Sud'n'Sol collection (peppers, asparagus, mushrooms, etc.).