

BAKED CAMEMBERT THREE WAYS



INGREDIENTS

- 200g Yarra Valley Cheese Camembert

TOPPINGS

- 2 heaped tbs truffled honey
- 50g walnuts, roughly chopped
- 50g pistachios, roughly chopped
- Seeds of half a pomegranate
- tbs pomegranate molasses
- 1/4 cup real maple syrup
- 1/2 bunch fresh thyme

METHOD

BAKED CAMEMBERT

1. Preheat oven to 180C°
2. Place Camembert wheel into a baking dish.
3. Bake in oven for 15-20 minutes until soft and gooey inside.
4. During or after Camembert is baking (as per your selected topping method below), dress with one of the optional toppings.

TRUFFLED HONEY AND WALNUTS

5. Approximately ten minutes before Camembert has finished baking, roughly chop walnuts, place on baking tray and toast for 5 - 7 minutes until golden.
6. Drizzle honey over Camembert 5 minutes before it's finished baking and return to the oven.
7. Sprinkle toasted walnuts over Camembert once finished baking.

PISTACHIO AND POMEGRANATE

8. Roughly chop pistachios and sprinkle over baked Camembert.
9. Drizzle with pomegranate seeds and molasses.

MAPLE SYRUP AND THYME

10. Remove thyme leaves from stem and roughly chop.
11. Place maple syrup in a small, heavy based saucepan on a medium heat and bring to a simmer for 1 - 2 minutes until it reaches a glaze consistency. This won't take too long!
12. Drizzle maple syrup over baked Camembert and garnish with thyme leaves.



yarra valley cheese

The way cheese should be.