



JERNEJ KITCHEN

BAKED CAMEMBERT

Baked Camembert with Honey is a fantastic festive appetizer or snack that will impress cheese lovers and your guests for special occasions.

| | | |
|--------------|----|--------------------|
| SERVES | 4 | PEOPLE (APPETIZER) |
| PREPARATION: | 15 | MINUTES |
| BAKE: | 15 | MINUTES |
| TOTAL TIME: | 30 | MINUTES |

BAKED CAMEMBERT

- 1 tbsp honey
- ¼ tsp dried chili
- 1 sprig of rosemary
- 1 garlic clove
- 1 tsp olive oil
- 1 loaf of bread, to serve
- 1 Camembert cheese, approx. 250g (1/2 pound)
- 2 tbsp walnuts, to serve, optional
- 1 sprig rosemary, to serve, optional

TOOLS AND EQUIPEMENT Sponsored

- bowl
- kitchen knife
- oven-proof skillet

DRESSING

Combine honey, chili, rosemary, sliced garlic, salt, and olive oil in a bowl. Set aside until needed.

TOAST THE BREAD

Cut the bread into thin slices. Toast in a toaster oven or arrange in a single layer over a baking sheet lined with parchment paper. Bake for 10 minutes at 200 °C / 390 °F.

BAKE AND SERVE

For the Camembert, remove the plastic packaging from the cheese. Leave the cheese in its wooden box, leaving off the lid. Pierce the top of the cheese several times using a sharp knife. Place in the preheated oven on the middle rack and roast for 15 minutes at 210 °C / 410 °F. Sprinkle with walnuts and rosemary, and serve with toasted bread.