

Baked Camembert

Garden Herbs & Figs



Camembert, infused with garden winter herbs and fig. Wrapped in crispy pastry, quickly baked and served with local charcuterie, chutney and breads.

Ingredients

- 1 round of best quality camembert
- 2 dried fig, finely sliced
- 2 tbsps fig jam
- 2 bay leaf
- 1 sprig rosemary, thyme, sage
- 2 double sheets of filo pastry.
- 2 tbsps water to seal the pastry

Directions

Pre-heat for oven to 390 degrees.

Score the cheese and press in the sliced fig.

Spread the fig jam and add the whole sprigs of herbs.

Wrapped both sides with pastry.

Baked in the oven for 20 minutes.

Serve with chutney, breads and charcuterie.

Once you break the pastry, remove the herbs.