

Crumbed Camembert

Servings: 6

Prep Time: 20min

Cook Time: 5min

Ingredients

- Camembert
- Seasoned flour
- Eggs
- Breadcrumbs

Directions

1. Cut the Camembert into 6 equal wedges. Toss into seasoned flour, then directly into beaten egg and roll in breadcrumbs to coat them well. Chill for 30 minutes and repeat this coating process. Chill again until required.
2. Fry briefly in heated shallow sunflower oil to crisp and brown the coating, turning once.
3. Drain briefly on paper towel, and serve with Wholegrain Mustard dotted around them on the serving platter, or spoon a little bottled redcurrant jelly alongside.

