

Baked Camembert with Caramelised Nuts and Preserves

Servings: 6

Prep Time: 15min

Cook Time: 20min



Ingredients

- 1 loaf ciabatta or sour dough; sliced into 3 x 3cm blocks
- 2 x 250 g rounds of Camembert
- 2 garlic cloves; peeled and finely sliced
- Fresh rosemary sprigs; tines removed
- Salt and milled pepper
- 1 packet (100 g) Padkos mixed nuts
- ¼ cup (60 ml) castor sugar
- 1 tbsp. (15 ml) olive oil
- 1 tsp. (5 ml) dried chilli flakes
- A selection of preserves

Directions

1. Preheat oven to 180 °C.
2. Score the top of each Camembert round about ½ cm deep to form a lattice.
3. Insert sliced garlic and rosemary tines into the incisions of each Camembert. Place into ramekins.
4. Drizzle with olive oil and season with salt and pepper. Bake for 10–12 min., or until oozy in the middle.
5. Thread chunks of dough onto the rosemary sprigs (or use bamboo skewers) to make kebabs.
6. Drizzle with olive oil and season. Toast on braai, under the grill or in a frying pan until golden. Set aside.
7. Toast nuts in hot, dry pan until golden. Add castor sugar, chilli flakes and toss to coat and caramelize. Pour onto a baking tray and leave to cool before roughly chopping.
8. Serve warm, baked Camembert with toast skewers, caramelised nuts and your choice of preserves, such as onion marmalade, tomato chutney or pickled baby beetroot