

BAKED CAMEMBERT

SERVES 4-6

INGREDIENTS:

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| 1 Boulart Focaccia | 1 tsp of chilli flakes (optional) |
| 1 wheel of camembert cheese | Extra virgin olive oil |
| 1 sprig of thyme, leaves picked | Sea salt and ground pepper |
| 1 tbsp of honey | |

METHOD:

- Preheat the oven to 350°F (177°C).
- Unwrap the cheese and discard the plastic wrapper.
- Place the cheese back in its wooden container and score the top with a small knife.
- Drizzle the honey over the cheese then sprinkle over the thyme, chilli and a pinch of salt and pepper.
- Place the cheese in a round oven proof dish and place in the oven for 15-20 minutes.
- While the cheese bakes, slice the focaccia with a breadknife into breadsticks.
- Lightly brush the focaccia breadsticks with the olive oil and grill or toast in the oven until golden brown/crisp but the center is still soft.
- Once the cheese is done serve immediately with the focaccia, some fresh fruit and preserves if you wish.