

BRULEE CAMEMBERT

Christmas Specials 2024
Starter Section
Starter plate | Olive dish

1 each	Camembert
7g	Demerara Sugar
30g	Grape Chutney DK
2 slices	Baguette - toasted
1 sprig	Fried rosemary
3 pieces	Toasted walnuts
1 dusting	Icing sugar

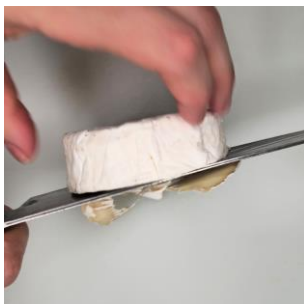


PREP JOBS

1. Slice the top of the camembert off and place in an olive dish
2. Bake baguette daily
3. Fry Rosemary sprigs
4. Toast walnut halves on tray under salamander

METHOD

1. Microwave camembert for 1 minute, sprinkle with demerara sugar then blow torch till nicely browned
2. On a starter plate place the brûlée camembert then garnish with large quenelle of grape chutney, toasted baguette, fried rosemary and toasted walnuts then dust with icing sugar



SAFETY STEPS

1. Use a white chopping board for preparation.
2. Only use the blow torch when lying flat on a work top.
3. Place walnuts in a designated red container.
4. Wash hands after touching nuts.