

BAKED CAMEMBERT

Autumn ALC menu 2024
For the table
Starter plate | Olive dish

- 1 each Camembert
- 7g Demerara Sugar
- 30g Grape Chutney DK
- 2 slices Sourdough baguette H2 - toasted
- 1 sprig Fried rosemary
- 3 pieces Toasted walnuts
- 1 dusting Icing sugar

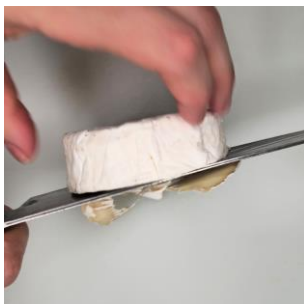


PREP JOBS

1. Slice the top of the camembert off and place in an olive dish
2. Bake baguette from frozen at 180°C for 14 min
3. Fry Rosemary sprigs
4. Toast walnut halves to golden brown

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 walnut dusted with icing sugar



SAFETY STEPS

1. Use a white chopping board and knife to prepare the dish.
2. Always place the cheese on a flat surface before using the blowtorch