



Aunt Bessie's Baked Camembert Fondue



Ingredients

- 2 Packs of Aunt Bessie's Midweek Mini Yorkshire Puddings
- 1 Full round of Camembert in Wooden box
- 2 Sprigs of Thyme or Rosemary or 1 of each
- 1 Clove of Garlic – thinly sliced
- 1 tsp of Extra Virgin Olive Oil
- Salt & Pepper

Method

1. Remove the Camembert from the wooden box and unwrap from the plastic wrapping.
2. Soak wooden box in water.
3. Carefully slice the top of the rind off the camembert cheese.
4. Place back into the bottom of the wooden box and leave the top off.
5. Sprinkle the rosemary, thyme leaves and slices of garlic on top of the cheese and season well with salt & pepper.
6. Push the herbs and garlic into the cheese slightly using your fingers.
7. Top with a drizzle of the olive oil.
8. Place on a baking sheet and put on the middle shelf of a pre-heated oven at 200C for 8-10 minutes or until the cheese has fully melted.
9. While the Camembert is cooking cook the Aunt Bessie's Midweek Mini Yorkshire Puddings as per the on pack instructions.
10. Serve the camembert in the box with the Aunt Bessie's Midweek Mini Yorkshire Puddings for dipping into the cheese.