

CAMEMBERT FONDU

Melting Aromatic Camembert

An easy and extremely aromatic fondue with a Provençal flavour, ideal for dipping into with crispy croûtons, or for pouring over potatoes.

FOR 2

- 1 ripe Camembert
- 1 large strip fresh orange zest, finely chopped
- 1 large sprig fresh rosemary, leaves picked from the stalks, chopped
- 1 garlic clove, peeled and chopped
- Few turns of black pepper
- 50ml (2fl oz) extra virgin olive oil
- 50ml (2fl oz) white or rosé wine

Preheat your oven to 180°C/350°F/Gas 4.

Peel back the paper on top of the Camembert and put the cheese on a large sheet of foil. Make a few holes in the top of the cheese and sprinkle over the orange zest, rosemary, garlic and black pepper. Pour over the olive oil and wine, close up the foil and bake in the preheated oven for 20 minutes. When ready, the skin will have blown up and the inside will be wonderfully runny.