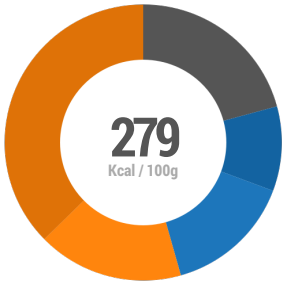
Baked Mini Camembert

Served with red onion chutney

By Mark Irish

Overview ...





CALORIES:

24.8% Carbs

20.8% Protein

54.4% Fat

Food Labelling...

Serves **1**

CONTAINS:

WHEAT | MILK | SULPHITES

MAY CONTAIN:

HAZELNUTS, PECANS, ALMONDS, WALNUTS, PISTACHIOS | SESAME

OTHER PROPERTIES:

VEGETARIAN

Recipe Ingredients ...		Quantity:	Description:
74582	Whole Mini Camembert -	125g	1x Each
86274	Caramelised Red Onion Chutney -	25g	
33345	La Boulangerie Part Baked Finedors -	45g	1x Each

Products / Pack Sizes ...

1 Serving

Product code

Barcode

195g / 546kcal

\# 1

Cooking Instructions & Notes

Preparation:

Pre-bake the finedor

Method:

1. Pre-heat the oven to 200oC, place the camembert onto a baking tray and put in the oven to allow the cheese inside the rind to melt
2. Place the warmed camembert onto your chosen serving dish with the bread
3. Serve the chutney either alongside, or in a separate pot

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