

Baked Mini Camembert

Served with red onion chutney

By Mark Irish from Brakes

Overview ...




CALORIES:
24.8% Carbs
20.8% Protein
54.4% Fat


Food Labelling...


Serves 1

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CONTAINS:



WHEAT


MILK



SULPHITES

MAY CONTAIN:


HAZELNUTS,
PECANS,
ALMONDS,
WALNUTS,
PISTACHIOS


SESAME


OTHER PROPERTIES:



VEGETARIAN


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