

apricot-almond baked camembert

55 g (2 oz) ready-to-eat dried apricots

25 g (1 oz) whole blanched almonds,
chopped

1 tablespoon snipped fresh parsley

2 tablespoons apricot jam

1 teaspoon Dijon mustard

1 round (220–250 g) Camembert
cheese (about 10 cm in diameter)

Toasted Baguette Slices
(see below), apple or pear wedges
or assorted crackers, to serve

1 Preheat oven to 180°C/fan 160°C/Gas 4.

Finely dice apricots using **Chef's Knife**.

Chop almonds using **Food Chopper**.

Snip parsley using **Professional Shears**.

In **Small Batter Bowl**, combine apricots,
almonds, parsley, jam and mustard; mix
well using **Small Mix 'N Scraper**®.

2 Cut Camembert cheese in half horizontally
using **Utility Knife**. Place one half of
Camembert (rind-side down) on **Small**

Bar Pan. Using **Large Scoop**, scoop
half of apricot mixture onto bottom half
of Camembert, spreading evenly. Top with
remaining half of Camembert, rind-side up.
Scoop remaining apricot mixture evenly
over top.

3 Bake 12–15 minutes or until cheese is soft
and just begins to melt. Serve immediately
with *Toasted Baguette Slices*, apple or pear
wedges, or assorted crackers.

Serves 8

chef's corner

Camembert is a French cheese known for its soft texture and downy, white rind. When preparing this cheese, leave the rind on the cheese. The entire cheese is edible, including the rind.

To store fresh parsley, rinse it under cold running water, shake off excess moisture and wrap in kitchen paper. Store it in a resealable polythene food bag in the refrigerator for up to 1 week.

Variation: *Cranberry-Walnut Baked Camembert*
Omit mustard. Substitute dried sweetened cranberries for the apricots, chopped walnuts for the almonds and redcurrant jelly for the apricot jam. Proceed as recipe directs.

toasted baguette slices

1 French stick, cut into 24, 5-mm-thick slices

2 tablespoons olive oil

Preheat oven to 190°C/fan 170°C/Gas 5. Place bread slices on **Rectangle Stone**; lightly brush bread slices with olive oil using **Chef's Silicone Basting Brush**. Bake 10–12 minutes or until lightly browned and crisp. Serve warm.

Makes 24 slices