



Charcuterie Board with Baked Camembert



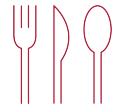
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 6 AS A SNACK

Ingredients

- 1 Camembert cheese
- 5 tbsp dried cranberries
- 5 sprigs rosemary
- 25 g walnuts
- 4 tbsp cranberry sauce
- 3 tbsp olive oil
- ½ tsp mustard
- 2 tbsp pumpkin seed oil
- 2 tbsp balsamic vinegar
- ¼ tsp sugar
- 120 g lamb's lettuce
- 2 tbsp green olives
- 2 tbsp walnuts
- 100 g round crackers
- 200 g green grapes
- 200 g red grapes
- 150 g soft goat cheese
- 200 g cheddar

Method

Preheat the oven to 200°C Circo Therm®.

Roughly chop dried cranberries and walnuts, finely chop rosemary, and transfer to a small pot.



Add cranberry sauce, 1 tbsp of balsamic vinegar, 1 tbsp of olive oil and heat up on Induction Hob heat setting 6 for approx. 3 minutes, until combined. Season with salt and pepper.

Transfer Camembert to a lined baking sheet and bake in the preheated oven for approx. 20 min.

250 g hard cheese
Rosemary for decoration
2 tbsp dried apricots
3 tbsp pistachios with shell
salt
pepper



In the meantime, to make the salad, add 2 tbsp olive oil, mustard, pumpkin seed oil, 1 tbsp balsamic vinegar, sugar, salt, and pepper to a large bowl and mix. Add lamb's lettuce and toss well to coat with the dressing.



Start by placing the cheese and grapes on a large (wooden) board or serving platter.



Then, fill in the gaps with the smaller accompaniments you chose for your charcuterie board. Consider different heights, colours and textures to create a cohesive display.



Enjoy!



Notes
