



BAKED CAMEMBERT FONDUE

Serves 2 as a main or 4 as a starter

1 camembert (250g)
1 garlic clove
4 fresh rosemary sprigs
½ baguette
1 tbsp olive oil + extra for drizzling
12 slices raclette speck
30g walnuts
2 gem lettuce
salt and pepper

Preheat the oven to 180°C fan.

Put the camembert into a little ramequin or baking dish. Pierce a few holes into the cheese with a sharp knife.

Peel the garlic clove and cut lengthwise in half. Stick the two garlic halves and three rosemary sprigs into the cheese. Season with pepper and drizzle with a bit of olive oil. Bake in the preheated oven for 20 minutes.

Meanwhile, cut the baguette into bitesized pieces and put onto a baking tray. Finely chop the needles of the remaining rosemary sprig. Drizzle the bread with 1 tablespoon of olive oil, and season with salt, pepper and rosemary.

Pop the bread into the oven and bake with the cheese for 15 minutes.

Meanwhile, roast the walnuts in a frying pan until fragrant. Set aside.

Then, fry the raclette speck until crispy on both sides. Lay onto a piece of kitchen paper and leave to cool.

Put the walnuts into a small food processor and whizz into crumbs. Put onto a little serving plate.

Put the cooled speck into the food processor and whizz into crumbs. Put onto a little serving plate. Remove the leaves of the gem lettuce, wash, pat dry and arrange on a serving plate.

After 20 minutes, the cheese should be bubbling. Take the cheese and croutons out of the oven and serve immediately. Dip the bread croutons or lettuce leaves first into the cheese and then into the walnut or bacon crumbs.