



## BAKED MONT D'OR WITT BACON BRUSSELS SPROUTS

Serves 2 – Prep: 35 mins

1 Mont d'Or cheese  
2 garlic cloves  
2 rosemary sprigs  
1 tbsp white wine  
150g Brussels sprouts  
100g smoked bacon rashers  
150g baby new potatoes  
pepper

Preheat the oven to 200°C fan.

Prick the Mont d'Or Cheese all over with a knife. Peel the garlic cloves, cut each into slices and stick the slices into the Mont d'Or. Stick the rosemary sprigs into the cheese, pour over a tablespoon of white wine and season with a bit of pepper. Bake the cheese in the preheated oven for 30 minutes

Meanwhile, trim the Brussels sprouts. Cut each bacon rasher lengthwise and crosswise in half, so that you end with 4 strips per rasher. Wrap each Brussels sprout in a bacon strip and secure with a tooth pic.

Lay the bacon-wrapped Brussels sprouts onto a greased baking tray. Put the potatoes next to the Brussels sprouts.

Once the cheese has been baking for 15 minutes, add the tray with the Brussels sprouts and potatoes to the oven, and bake with the cheese for another 15 minutes.

Serve the cheese with the potatoes and bacon-wrapped Brussels sprouts for dipping.

[www.anneskitchen.co.uk](http://www.anneskitchen.co.uk)

