



Name of the recipe: Baked Camembert

Author: St.Margaret's School Australia Cook Book

Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 camembert cheese
2. 1 egg lightly beaten
3. ¼ cup flour, sifted
4. 150 grs (1 cup) pistachio nuts (or other nuts)

To prepare:

1. Dip camembert in egg, then roll into flour, dip into egg again, then roll into nuts, finely chopped, to coat.
2. Place on a baking tray lined with parchment paper
3. Bake for about 10-15 minutes at 220°C or until cheese softens.
4. Serve with a salad, baguette as a lunch or as a dessert with berries and a berry coulis
5. Serve on crackers topped with raspberry jam

Mouth watering!