

Simmonds Tyres

BRIDGESTONE



GEORGIA'S BAKED CAMEMBERT RECIPE

When we went to see Georgia over King's Birthday weekend, she made us a very simple, but delicious, baked camembert. It's so easy and perfect for a winter evening in front of the fire with some beautiful bread and perhaps a glass of Pinot Noir...

You can click on the video link below for Georgia's tutorial.
https://youtube.com/shorts/_ONr1y_BVt4

Ingredients

- 1 x whole camembert
- small drizzle of olive oil
- small drizzle of your favourite honey
- chilli flakes
- chopped thyme or rosemary
- salt & pepper

Method

Get your camembert and cross hatch the top of it with a sharp knife on the top.

Drizzle over the olive oil, rub it into the crosshatches, then drizzle over the honey.

Scatter a few chilli flakes, and a few chopped herbs over, then add salt & pepper.

Bake in a preheated oven for approximately 15 minutes or until bubbly but not melted.

