

# Christmas Charcuterie Board with Baked Camembert

Serves 4

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





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## METHOD

1. Preheat the **oven to 200°C CircoTherm®**. 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.
2. Transfer Camembert to a lined baking sheet and bake in the preheated oven for approx. 20 min.
3. 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.
4. 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!