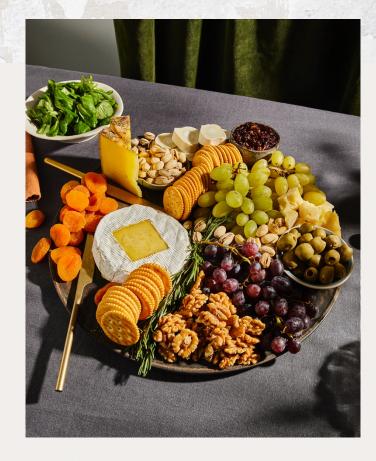


Christmas Charcuterie Board with Baked Camembert

Serves 4

INGREDIENTS

1 Camembert cheese 5 tbsp dried cranberries **5** sprigs rosemary 25 g walnuts 4 tbsp cranberry sauce 3 tbsp olive oil 1/2 tsp mustard 2 tbsp pumpkin seed oil 2 tbsp balsamic vinegar ¹/₄ 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

- 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!