



# BAKED CAMEMBERT WITH...

*Bloody Mary Chutney*

## INGREDIENTS

- 1 camembert
- 2 garlic gloves, sliced
- Pinch of dried thyme\*
- 1 tbsp Cold Pressed Oil Company rapeseed oil
- 50g Perfect Pickles 'Hot Tom' tomato chutney
- 1/2 tsp horseradish sauce\*
- 1/2 tsp Lea and Perrins\*
- 3 celery sticks
- Fresh crusty bread\*

\*from your own cupboard/ cannot be purchased in our grocery shop

## PREP TIME

- Prep | 5 m
- Cook | 20 m
- Ready in | 25 m

## METHOD

**01**

Pre-heat the oven to 180 degrees and remove wrapping from the camembert. Replace in the wooden lid and score the camembert and stud with garlic slices.

**02**

Drizzle with Cold Pressed Oil Company rapeseed oil and a pinch of dried thyme. Bake for 20 minutes at 180 degrees, or until the cheese has fully melted.

**03**

Meanwhile, combine the chutney, horseradish and Lea and Perrins and mix together and pour into a small dish.

**04**

Serve the melted camembert along with your chutney, celery sticks and some crusty bread or toast.