

Arum Nixon's

Baked Camembert with Homemade Flatbreads

Warm, gooey baked cheese on a cold day is absolute heaven. Forget that, baked cheese on *any* day is heaven! Find a cheesemonger or deli who can recommend you a really good quality Camembert. These flatbreads are very simple to make from ingredients you're likely to have to hand, so a great recipe to have up your sleeve when you need to rustle up a quick starter or snack.



Westfield

quattro formaggi deli

Arum Nixon's Baked Camembert with Homemade Flatbreads

Ingredients

- 1 whole, good quality Camembert
- 2-3 cloves garlic
- 1 sprig rosemary
- Drizzle of olive oil

For the Flatbreads:

- 150g plain natural yoghurt
- 150g self raising flour plus extra for dusting
- $\frac{1}{3}$ tsp salt
- 1-2 tbs olive oil
- 2 sprigs of rosemary, leaves picked
- 1 large pinch salt flakes



Method

1. Preheat the oven to 180 degrees.
2. Place the Camembert in a baking pot or a dish that fits it snugly lined with baking paper – or return it to the box if it comes in one after removing the wrapper.
3. Using a small sharp paring knife, cut small slits into the surface. Thinly slice the garlic and pull tips off the rosemary, and poke into the slits. Tuck any remaining rosemary and garlic around the sides. Drizzle with a little olive oil.
4. Place in the oven to bake for about 15-20 minutes, until soft and melted in the middle. Remove and set aside to cool slightly.
5. Meanwhile, make the flatbreads. Place the yoghurt, salt and most of the flour in a mixing bowl and stir to combine. Add more flour, a couple of tablespoons at a time, until the dough is soft but not sticky. Dust a surface with flour, turn out the dough and knead until a smooth, soft dough, about 5 minutes. Wrap in cling film and leave on the side to rest for half an hour, or until needed.
6. Divide the dough into 10-12 balls and roll each out thinly.
7. Place a dry non-stick frying pan over medium heat. Add the flatbreads, one or two at a time, and cook, turning after 1-2 minutes when they bubble and darken on the underside. Cook for a further minute on the other side and set aside while you cook the remaining dough.
8. Roughly chop the rosemary and mix well with the oil. Using a pastry brush, paint the flatbreads with the rosemary oil and sprinkle with salt flakes. Serve warm with the baked cheese.

Serves 4-6 as a starter

