



TERRACOTTA CHEESE BAKER

With Herbs

This Cheese Baker is just the right size to fit a 250g circular cheese.

HERBY BAKED CAMEMBERT

Serves 4

Slice the top off the camembert and sprinkle one of the surfaces with herbs. ½ a teaspoon full should be plenty. Replace the top of the camembert and place into the ceramic baker
Bake for 10-15 Minutes in a preheated oven at 200° (180° fan)
Remove from oven and enjoy with warm crusty bread.

Alternatively

Place your cheese – brie will work as well as camembert – in the baker. You can bake the cheese as it comes or, for a more luxurious treat, deeply score the top surface of the cheese, add half a glass of good white wine, a couple of cloves of garlic and some rosemary. Replace the lid and Bake for 10 Minutes in a preheated oven at 200°C.
Serve immediately with crusty bread.

Contents:

Terracotta Cheese Baker

Care: Wash with warm soapy water before use.

Mixed herbs for cheese 10g

Ingredients: Parsley, Chervil, Chives, Tarragon

Allergens: May contain mustard sesame and celery.

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Vintage Marque, Berkhamsted, HP4 3EZ.
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