



WHOLE BAKED CAMEMBERT

INFO

- **COURSE:**
Appetizer, Hors D'oeuvre, Tapas/Small Plates
- **TOTAL TIME:**
A Day Or More
- **SKILL LEVEL:**
Challenging
- **COST:**
Moderate



Chef Academy, Season 1, Episode 4

INGREDIENTS

CAMEMBERT MARINATE

- 2 Camembert -unpasteurised
- Sun blushed tomatoes
- Olives / tapenade
- Fresh Thyme, basil and bay leaf
- Cracked garlic
- Extra virgin olive oil

CUMIN SEED TOPPING

- Fresh thyme and bay leaves
- Sea salt and cracked pepper
- Flour for dusting

BASIC BREAD DOUGH

- 1 lb Strong flour
- 2 teaspoons Salt
- 1 oz unsalted Butter
- 2 teaspoons Action Bread Yeast (available from most food stores)
- 1 qt warm water (made from 1 part boiling, 1 part chilled)
- 1 pinch of sugar

DIRECTIONS

For the Camembert:

Prepare the cheese by piercing the top and bottom rind with a fork and remove any hard rind with a knife. Marinated overnight if possible with olive oil, salt and pepper, fresh herbs, tomatoes, olives and garlic etc.

For the Bread:

1. In a large bowl mix together the flour, salt, butter and yeast.
2. Stir in the water and mix into a soft dough.
3. Turn out onto a floured surface and knead well for 10 minutes by hand or 5 in an electric mixer with a fitted dough hook.
4. Shape the dough into a ball and place in a floured bowl. Cover with damp cloth and leave in a warm place until doubled in size.
5. Once doubled turn out onto the table and gently press out the excess gas from the dough.
6. Knead a couple of times to smooth out the dough. Divide into 2.

7. Roll each piece out 1 times bigger than the cheese.
8. Preheat the oven to 450F, Gas Mark 8.
9. Place the cheese in the centre and fold over the dough adding some of the ingredients from the marinade.
10. Turn over onto a floured baking sheet so as the folds are on the base. Brush the top with olive and finish with sprigs of thyme, bay leaves cumin seeds, salt and pepper and finish with a dusting of flour.
11. Allow to double in double in size before baking in a pre-heated oven for 25-30 minutes. Spray with an atomizer before placing in the oven and again 5 minutes before the end of cooking.
12. Remove to a large serving board and allow to cool before serving.

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