



Honey and Rosemary Baked Camembert

Sharing Dish | with Fig Jam & Herby Garlic Butter Pinwheels

Veggie

Preparation time : 35 min.



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<https://hfresh.cottey.fr/en-GB/recipes/honey-and-rosemary-baked-camembert-161>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Baking Paper

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Puff Pastry Sheet (unit(s))	1	1	1
Garlic Clove (unit(s))	2	2	2
Rosemary (bunch(es))	1	1	1
Unsalted Butter (grams)	20	20	20
Fig Jam (grams)	80	80	80
French Camembert (grams)	250	250	250
Honey (grams)	15	15	15

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kj)	4757 kj
Energy (kcal)	1137 kcal
Fat	71.7 g
of which saturates	45.9 g
Carbohydrate	86.7 g
of which sugars	32.4 g
Dietary Fibre	4.2 g
Protein	34 g
Salt	3.67 g

Allergens

Milk, Wheat, May contain traces of allergens, Cereals containing gluten

Always check the product labels for allergen information.



Make the Garlic Rosemary Butter

- a) Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the puff pastry from your fridge and allow to come up to room temperature.
- b) Peel and grate the garlic (or use a garlic press). Pick the rosemary leaves from their stalks and roughly chop (discard the stalks).
- c) In a small saucepan on medium heat, combine the butter, garlic and three quarters of the rosemary (use less if you prefer a milder rosemary taste). Season with salt and pepper and stir until the butter is melted, 1-2 mins.



Bake the Pinwheels

- a) Brush the pastry pinwheels with the garlic and rosemary butter.
- b) When the oven is hot, bake on the top shelf of your oven until golden, 20-25 mins.
- c) While the pinwheels bake, remove the Camembert from its packaging, then pop it into a large square of foil. Scrunch the edges together around the sides, but leave the foil open at the top.
- d) Place the Camembert onto a lined baking tray, then drizzle with the honey and sprinkle over the remaining rosemary. TIP: If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.



On a Roll

- a) Unfold the puff pastry onto a chopping board, keeping it on its baking paper. Spread the fig jam evenly over the pastry in a thin layer, leaving a 1cm border on all sides.
- b) Using the baking paper to help you, carefully roll the pastry from the long side to enclose the filling and make a pastry log.
- c) Trim and discard 1cm from each end of the pastry log, then carefully slice into 2cm thick rounds. You'll make approximately 12-16 rounds. TIP: A serrated knife makes slicing easier.
- d) Place the rounds, cut-side up, onto a lined baking tray. Space them well apart so they can puff up.



Finish and Serve

- a) When the pinwheels have been in the oven for 5-10 mins, bake on the middle shelf until the cheese has melted, 15-20 mins.
 - b) When everything is baked, carefully slide the Camembert onto a serving platter.
 - c) Arrange the pinwheels around the Camembert for dipping and scooping.
- Enjoy!

Enjoy your meal!