

A gooey and fragrant Baked Camembert is always good at a dinner parties, or alone in the evening. This version with garlic and rosemary works great with a glass of Prosecco!

Just for Rebecca Sophia Kim Thompson - It's all for her....

Just remember to bake it in the little cardboard box it comes in. I'm not cleaning your cooker for you....

Ingredients:-

1 (9 ounces) wheel of Camembert cheese, in its wooden box

1 garlic clove, peeled and sliced

A few tips fresh rosemary

Olive oil

Method:-

- (1) Preheat oven to 350F / 180C
- (2) Remove Camembert from plastic wrap and put it back into its wooden box. Place the cheese (and box) in a baking sheet.
- (3) Using a sharp knife, score the top in a crosshatch pattern. Push in the slices of garlic into the cheese and sprinkle the rosemary all over the top. Drizzle with olive oil to taste.
- (4) Bake for 20 minutes, until golden and fragrant.

(5) Remove from oven and serve immediately with a fresh sliced baguette or crostini.