



Baked Camembert with Crostini's, topped with Salsa

Serves 6

Preparation time: 30 minutes

Cooking time: 15 minutes

Ingredients:

- 1 President Camembert
- 1 Tbsp honey
- 1 sprig rosemary
- Salt
- Pepper
- 50ml olive oil
- 1 clove garlic, finely chopped
- Pinch of brown sugar
- Zest of 1 lemon
- 150g cherry tomatoes, quartered
- 100g calamata olives, pipped and quartered
- 10g fresh basil leaves, roughly chopped
- Crostini's

Method:

1. Preheat the oven to 180C.
2. Remove the camembert from all packaging and place in a greased oven proof bowl or dish, ideally one that the camembert just fits in.
3. Using a sharp knife, make 6 slight incisions into the camembert, going about half way deep. Drizzle over the honey and stick a few sprigs of rosemary in the incisions.
4. Sprinkle with salt and pepper and place in the oven.
5. Bake for 15 minutes.
6. To make the salsa, put your olive oil into a decent size bowl. Stir through the garlic, brown sugar and lemon zest.
7. Add the cherry tomatoes and calamata olives. Allow to marinade for 10-15 minutes.
8. Just before serving, add the fresh basil.
9. Serve your camembert hot topped with some of the salsa, serve the remaining salsa in a bowl on the side. Serve the crispy crostini's on the side.