



Baked Camembert and Garlic Baguette Dippers with Caramelised Balsamic Onions

Special Sides 15-25 Minutes • Veggie

4A

Find all your unchilled Market items in bag A.



Red Onion



Garlic Clove



French Camembert



SlooOW Stone Oven White Baguette



Balsamic Vinegar

Pantry Items

Olive Oil, Salt, Pepper, Oil, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, aluminium foil, baking paper, baking tray, frying pan and bowl.

Ingredients

Ingredients	Quantity
Red Onion**	1
Garlic Clove**	2
French Camembert** 7)	250g
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Balsamic Vinegar 14)	12ml

Pantry	Quantity
Olive Oil*	2 tbsp
Sugar*	1 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
	241g	100g
Energy (kJ/kcal)	2122 / 507	881 / 210
Fat (g)	33.9	14.1
Sat. Fat (g)	21.3	8.8
Carbohydrate (g)	23.3	9.7
Sugars (g)	9.4	3.9
Protein (g)	27.1	11.2
Salt (g)	2.41	1.00

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 7) Milk 11) Soya 13) Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



2



3



C'mon Camembert

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Halve, peel and thinly slice the **red onion**. Peel and grate the **garlic** (or use a garlic press).

c) 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** on a lined baking tray and bake on the top shelf of your oven until the **cheese** has melted, 15-20 mins.

Make the Garlic Dippers

a) Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **onion**, season with **salt** and **pepper** and fry, stirring occasionally, until golden, 10-12 mins.

b) While the **onion** fries, pop the **garlic** into a large bowl with the **olive oil** (see pantry for amount). Season with **salt** and **pepper** and mix together.

c) Slice the **bread** into 3cm thick slices and add to the bowl of the **garlic oil**. Turn to coat well in the **oil**. Pop the **garlic bread slices** onto another large baking tray in a single layer. **TIP:** Use two trays if necessary.

d) Once the **Camembert** has been in the oven for 10 mins, place the **garlic dippers** on the middle shelf and bake until golden, 8-10 mins.

Finish and Serve

a) Add the **balsamic vinegar** and **sugar** (see pantry for amount) to the **onion** and cook until caramelised, 1-2 mins more.

b) Once the **Camembert** is baked, carefully place on a serving dish, then place the **caramelised balsamic onions** on top of the **cheese**.

c) Serve with the **garlic dippers** alongside for scooping up.

Enjoy!