



Tear-n-Share Camembert Baguette with Rosemary, Garlic and Honey

Festive Flavours 20-25 Minutes • Veggie

2A

Find all your unchilled
Market items in bag A.



SlooOW Stone Oven
White Baguette



Garlic Clove



Rosemary



French Camembert



Honey



Pantry Items

Olive Oil, Butter, Salt, Pepper

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, saucepan, baking paper and baking tray.

Ingredients

Ingredients	Quantity
SlooOW Stone Oven	1
White Baguette 3) 11) 13)	3
Garlic Clove**	1 bunch
Rosemary**	250g
French Camembert** 7)	15g
Honey	

Pantry	Quantity
Olive Oil*	2 tbsp
Butter*	30g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	191g	100g
Energy (kJ/kcal)	2532 /605	1326 /317
Fat (g)	46.3	24.2
Sat. Fat (g)	29.1	15.3
Carbohydrate (g)	20.5	10.7
Sugars (g)	7.5	3.9
Protein (g)	26.6	13.9
Salt (g)	2.68	1.40

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

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, mollusc, 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) Place your **baguette** in between two wooden spoon handles on a board. Make slices widthways at 2cm intervals, making sure not to cut the whole way through - you'll make approximately 12 cuts.

c) Peel and grate the **garlic** (or use a garlic press). Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).

d) Chop the **Camembert** into as many slices as you have cuts in the **baguette**.

Stuff the Baguette

a) Pop a small saucepan on medium-high heat and add the **olive oil** and **butter** (see pantry for both amounts).

b) Allow the **butter** to melt, then add the **garlic** and **rosemary** and cook for 1 min. Remove from the heat, then season with **salt** and **pepper**.

c) Pop the **baguette** onto a lined baking tray and use a teaspoon to spoon the herby **garlic oil** into each cut equally.

d) Push a **Camembert slice** into the slices in the **bread**. **TIP:** Don't worry if the bread splits a little, the cheese will melt and stick it back together.

Serve Up a Festive Treat

a) Drizzle the **baguette** with the **honey** and a little **olive oil**, then season with **salt** and **pepper**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

b) Bake on the top shelf of your oven until the **cheese** is melted and slightly golden, 10-12 mins.

c) Once cooked, remove from your oven and transfer to a board to tear and share.

Enjoy!

