

SUNDRIED TOMATO TOPPED BAKED CAMEMBERT



 Serves 8

 Prep Time 5 minutes

 Cook Time 10-15 minutes



INGREDIENTS

- 200g camembert wheel
- 135g pottle **Mediterranean Sundried Tomato Chunky Dip**

METHOD

1. Preheat the oven to 180°C (fan assisted). Remove the camembert from its packaging.
2. Place on a baking tray lined with baking paper. Using a sharp knife score the top of the camembert in a crisscross pattern.
3. Bake for 10-15 minutes, until the cheese is melting and the top turning a golden colour.
4. Remove from the oven. Spoon over **Mediterranean Sundried Tomato Chunky**

Dip. Serve with crackers or slices of chunky baguette.

TIPS

- You can substitute the Sundried Tomato Dip with **Mediterranean Chunky Basil Pesto Dip** if preferred.
- Use an aged camembert wheel for more stringiness.