ingles table



Deborah Adams's

BAKED CAMEMBERT IN A BREAD BOWL

SERVES: 4

INGREDIENTS:

1 large round bread loaf
1 (8-9 oz) wheel Camembert cheese
1 tbsp honey
1 pinch red pepper flakes
4 fresh thyme sprigs
sea salt and cracked black pepper, to taste
crackers or pita chips, for serving

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Remove the cheese from its box. Press the box into the top of the bread to make a circular indentation.
3. Following the indentation, cut out the bread inside the circle, cutting as deep as the box is tall.
4. Unwrap the cheese and insert it into the opening so it sits even with the top of the bread.
5. Using a sharp knife, score a crosshatch pattern on the top rind of the cheese.
6. Drizzle the cheese with the honey.
7. Insert the thyme sprigs into the scored lines, then sprinkle with the red pepper flakes, salt, and pepper.
8. Place the loaf on a baking sheet and bake for 25 minutes.
9. Serve with the crackers or pita chips.

CHEF'S NOTE:

You can use Brie cheese instead of Camembert. You may substitute any herbs that you prefer for the thyme. Rosemary is a good replacement.