



TRUFFLED CAMEMBERT

This is our favourite recipe.

INGREDIENTS

1 Camembert round of cheese (brie not as good)
About 5 g per 100g of cheese shaved/grated truffle.

METHOD

Unwrap the camembert keeping the wrapping paper.

Slice the cheese in half horizontally. Put a layer of grated truffle on each piece of cheese. Put the two halves back together and rewrap.

Refrigerate and use on a cheeseboard (at room temperature) or in cooking (e.g. baked camembert).

It is best left for about 2 days for the flavour to permeate and used within a week.