

PREMIUM Warm Camembert en Croûte

with Pistachios, Hot Honey & Crostini



2 Servings

What we send

- 1 baguette ¹
- ¼ oz fresh rosemary
- 1 oz dried apricots ¹⁷
- 1 oz salted pistachios ¹⁵
- 1 oz dried cherries
- 1 pkg pie dough ¹
- 12 oz boneless, skinless chicken thighs
- 2 (½ oz) Mike's hot honey
- 1 apple

What you need

- olive oil
- 1 egg yolk ³

Tools

- parchment paper
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Bake croutons

Preheat oven to 425°F with a rack in the center. Cut **baguette** crosswise into ¼-inch slices. Brush bread with **oil**; transfer to a parchment-lined rimmed baking sheet. Bake until bread is golden brown and crisp, 6–8 minutes. Transfer **croutons** to a plate; reserve baking sheet for step 5.

4. Decorate

Beat the **egg yolk** and brush some onto **exposed dough**. Place the **2nd pastry circle** on top; press top pastry against bottom pastry. Trim the pastry, leaving a 1-inch border around the **cheese**; crimp edges with a fork. Cut remaining dough scraps into decorative shapes. Brush pastry-wrapped cheese with additional egg yolk; decorate with pastry and **whole rosemary leaves**.

2. Prep filling

Meanwhile, pick **rosemary leaves** from stems; finely chop 2 teaspoons and discard stems. Cut **apricots** into ¼-inch pieces. Coarsely chop **pistachios**. In a small bowl, mix **cherries** with apricots, pistachios, and rosemary.

5. Chill & bake

Transfer **pastry-wrapped cheese** to reserved parchment-lined baking sheet. Brush decorative pastry with **egg yolk**. Chill for at least 2 hours.

Bake on center rack until **crust** is a deep golden brown, 25–30 minutes. Allow cheese to rest at least 5 minutes before serving.

3. Assemble cheese

Unroll **pie crusts** and cut two 8-inch circles. Cut **camembert** in half to create 2 thin circles; place one half in the center of a pastry circle. Drizzle cheese with **half the hot honey** and sprinkle with **half the fruit and nut mixture**. Place other cheese half on top; drizzle and sprinkle with remaining honey, nuts, and fruit.

6. Finish & serve

Meanwhile, quarter **apple**; discard core. Cut each quarter into ¼-inch thick slices. Serve **cheese** with **croutons** and **apples** on the side. Enjoy!