

DINNERLY

PREMIUM Honey-Thyme Camembert en Croûte

with Herb Crackers, Toasted Pecans & Apples



30-40min



2 Servings

WHAT WE SEND

- 1 apple
- ¼ oz fresh thyme
- 2 oz pecans ²
- ½ oz honey
- 1 pkg pie dough ³
- 4
- 2 (½ oz) apricot preserves

WHAT YOU NEED

- black pepper
- egg yolk ¹

TOOLS

- rimmed baking sheet

ALLERGENS

Egg (1), Tree Nuts (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

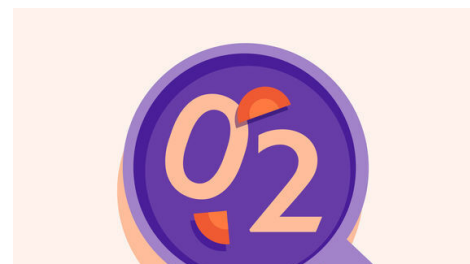
Calories 0kcal



1. Prepare cheese

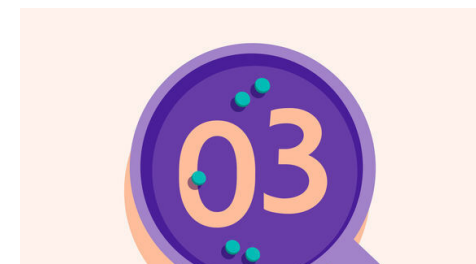
Allow pie dough to come to room temperature slightly (10—15 minutes). Remove 1 teaspoon thyme leaves from stems.

Unroll one sheet of pie dough and pinch any open seams together. Cut one 4-inch circle and one 6-inch circle. Gather remaining dough into a ball.



2. Freeze camembert

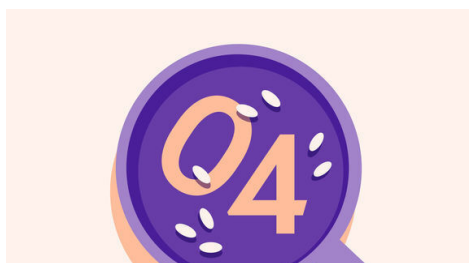
Line a rimmed baking sheet with parchment paper. Transfer 4-inch circle to baking sheet. Place camembert in the center of the circle. Squeeze 1 tablespoon honey on top of the cheese and place thyme leaves on top. Carefully lay the 6-inch circle on top of the cheese. Crimp the edges with a fork or fingers. Transfer to freezer and freeze overnight.



3. Make crackers

Preheat oven to 400° F with rack in center.

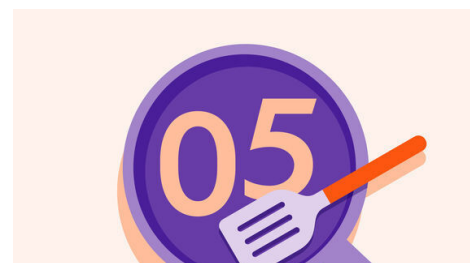
Roll out remaining dough to ¼-inch thickness. Sprinkle the top with more thyme leaves and ground pepper. Roll out again to press herb leaves into the dough. (Repeat with remaining sheet of pastry or save for own use). Cut into shapes of choice. Transfer to parchment lined baking sheet and bake until browned. 15–20 minutes.



4. Bake camembert

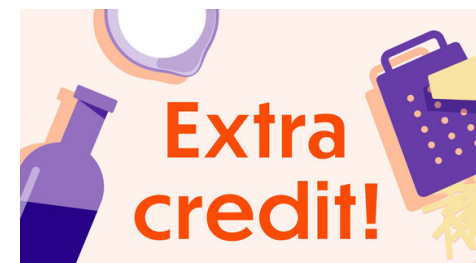
In a small bowl, whisk to combine 1 egg yolk with 2 teaspoons water. Poke three holes in the top of the frozen dough to allow steam to escape; being careful not to puncture cheese.

Brush surface of crusted camembert with egg wash. Transfer to oven and bake until crust is golden brown, 25–30 minutes. Let rest for 5 minutes before serving.



5. Prepare toppings

Meanwhile transfer nuts to rimmed baking sheet and toast in oven until fragrant. 5–7 minutes. Let cool. Cut apple into ¼-inch thick wedges. Transfer nuts, apples, crackers, and jam to serving platter to serve alongside baked camembert. Enjoy!



6.

Extra credit!