

DINNERLY

PREMIUM Honey-Thyme Camembert en Croûte

with Herb Crackers, Toasted Pecans & Apples



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! If you want an extra special holiday treat, do as the French do and wrap melty cheese in pastry dough, aka camembert en croûte! We top a mini wheel of creamy camembert cheese with honey and thyme before encasing it in ready-to-bake pie dough. Slicing into it to reveal the warm, runny cheese is the best present you can get this year. We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- ground black pepper
- 1 egg yolk ¹

TOOLS

- 2 rimmed baking sheets
- parchment paper

ALLERGENS

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

NUTRITION PER SERVING

Calories 0kcal



1. Prep dough & thyme

Set aside **pie doughs** at room temperature until soft enough to unroll without cracking (10–15 minutes). Pick **1 teaspoon thyme leaves** from stems.

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



2. Assemble cheese & chill

Line a rimmed baking sheet with parchment paper. Add **4-inch dough circle**. Place **camembert** in center of circle. Add **1 tablespoon honey** over cheese and place **thyme leaves** on top. Carefully place **6-inch dough circle** on top. Crimp together edges of doughs with a fork or fingers. Transfer to freezer and chill overnight.



3. Make crackers

Preheat oven to 400°F with a rack in the center.

Roll **remaining dough ball** until ¼-inch thick. Sprinkle top with **more thyme leaves** and **ground pepper**. Roll again to press leaves into dough. Cut into shapes of choice. (Repeat with remaining pie dough to make more crackers, or save for own use). Transfer to a second parchment-lined baking sheet and bake until browned, 15–20 minutes.



4. Bake camembert

Poke three holes on top of **wrapped camembert** to let steam escape, being careful not to puncture cheese.

In a small bowl, whisk to combine **1 egg yolk** with **2 teaspoons water**. Brush all over dough. Bake on center oven rack until golden brown, 25–30 minutes. Let rest at least 5 minutes.



5. Finish & serve

Transfer **all of the pecans** to a rimmed baking sheet. Toast on center oven rack until fragrant, 5–7 minutes. Let cool. Cut **apple** into ¼-inch thick wedges.

Serve **honey-thyme camembert** with **pecans, apples, crackers, and jam**. Enjoy!



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