

MARLEY SPOON



Warm Camembert en Croûte

with Pistachios, Hot Honey & Crostini

 2h  2 Servings

Take a seat at our Premium table! Flaky pastry, runny-centered cheese, and a sweet and savory filling—our updated classic appetizer is sure to impress. We layer creamy camembert cheese with dried fruits and nuts, wrap it all in pastry dough, and bake until brown. The fun is in decorating the pastry—get creative with this crowd-pleasing showstopper! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

What we send

- 2 (8.8 oz) pie dough ⁵
- 1 oz salted pistachios ⁴
- 1 oz diced dried apricots
- ¼ oz fresh rosemary
- 1 oz dried cherries
- 4 oz camembert ²
- 1 mini baguette ^{3,5}
- 1 apple
- 2 (½ oz) Mike's Hot Honey

What you need

- all-purpose flour ⁵
- 1 large egg + 1 large egg yolk ¹
- olive oil

Tools

- parchment paper
- 2 rimmed baking sheets

Cooking tip

Make sure there aren't any gaps in the sides of the pastry or the cheese will leak.

Allergens

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 54g, Carbs 94g, Protein 20g



1. Prep filling

Let **pie dough** come slightly to room temperature (10–15 minutes). Coarsely chop **half each of the pistachios and apricots**. Pick **rosemary leaves** from stems; discard stems. Finely chop ½ teaspoon; set aside whole leaves for garnish.

In a small bowl, combine **chopped pistachios, apricots, rosemary, and half of the cherries**.



4. Decorate

Unroll **remaining dough**; cut into decorative shapes. Brush **wrapped cheese** all over with **egg**. Decorate surface with cut dough and **remaining rosemary leaves**. Brush decorative dough with **egg**.

Refrigerate at least 1 hour before baking.



2. Stuff cheese

Cut **camembert** in half horizontally.

Unroll **1 pie dough** on a **floured** work surface; roll until ⅛-inch thick. Sprinkle **half of the fruit mixture** in the center with the same diameter as the cheese. Place one cheese half on top, cut-side up. Press remaining fruit mixture into top of cheese. Press remaining cheese half on top, cut-side down.



5. Bake crostini

Preheat oven to 425°F with a rack in the center.

Cut **baguette** into ¼-inch thick rounds. Place on a 2nd rimmed baking sheet; drizzle both sides with **oil**. Bake on center oven rack until golden brown and crisp, 8–10 minutes.



3. Wrap cheese

Whisk together **1 large egg** and **1 large egg yolk**.

Trim **dough** around **cheese**, leaving a 3-inch border. Brush exposed dough with **egg**. Fold one side of dough over cheese, then opposite side. Fold over remaining edges to completely and snugly encase cheese. Trim excess dough, if necessary. Transfer cheese, seam-side down, to a parchment-lined rimmed baking sheet.



6. Bake cheese & serve

Remove **cheese** from fridge and bake on center oven rack until deeply golden brown, 25–30 minutes (it's okay if cheese leaks a little). Let rest at least 5 minutes. Core **apple**; cut into ¼-inch slices.

Serve **camembert en croûte** with **crostini, apples, and hot honey** for drizzling. Enjoy!