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Oven Baked Camembert de Normandie PGI with Magiun de prune Topoloveni PGI










by **Chef Francois Mermilliod**

Serves: 4

Preparation time: 10 minutes

Cooking time: 15 minutes

INGREDIENTS

500g	Camembert de Normandie	 PGI	France	
50g	Magiun de prune Topoloveni (plum jam)	 PGI	Romania	
20g	Honey	 Organic	Romania	
80g	Pears		France	
50g	Strawberries		Portugal	
CRUMBLE TO TOP :				
100g	Speculoos (biscuit)		Belgium	
50g	Butter		Ireland	
FOR SERVING :				
200g	Crispbread		Sweden	



Chef François Mermilliod settled in Singapore 24 years ago and worked as a chef in various fine restaurants. Since 2015, he has the pleasure to welcome people in his own restaurant called Bar A Thym, while conducting culinary training in different schools.

DIRECTIONS

PREPARATION

- 01 Peel and cut the pears into small pieces, mix pears, strawberries and some Magiun de prune Topoloveni (Plum Jam).
- 02 Make a cross on the Camembert de Normandie.
- 03 Place the fruits inside the Camembert de Normandie and top up with some organic honey.
- 04 Finely chop the speculoos and mix with melted butter.
- 05 Add the crumble mixture on top of the Camembert de Normandie.
- 04 Wrap the Camembert de Normandie in aluminium foil.
- 05 Bake for 12-15min at 200°C.

ASSEMBLY

- 01 Serve with crispbread as a sharing dish.

EU QUALITY SCHEMES



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This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



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