

## CAMEMBERT EN CROUTE

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Gary Parsons, *H&B Executive Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# CAMEMBERT EN CROUTE

*Chef Gary Parsons*

## *Ingredients*

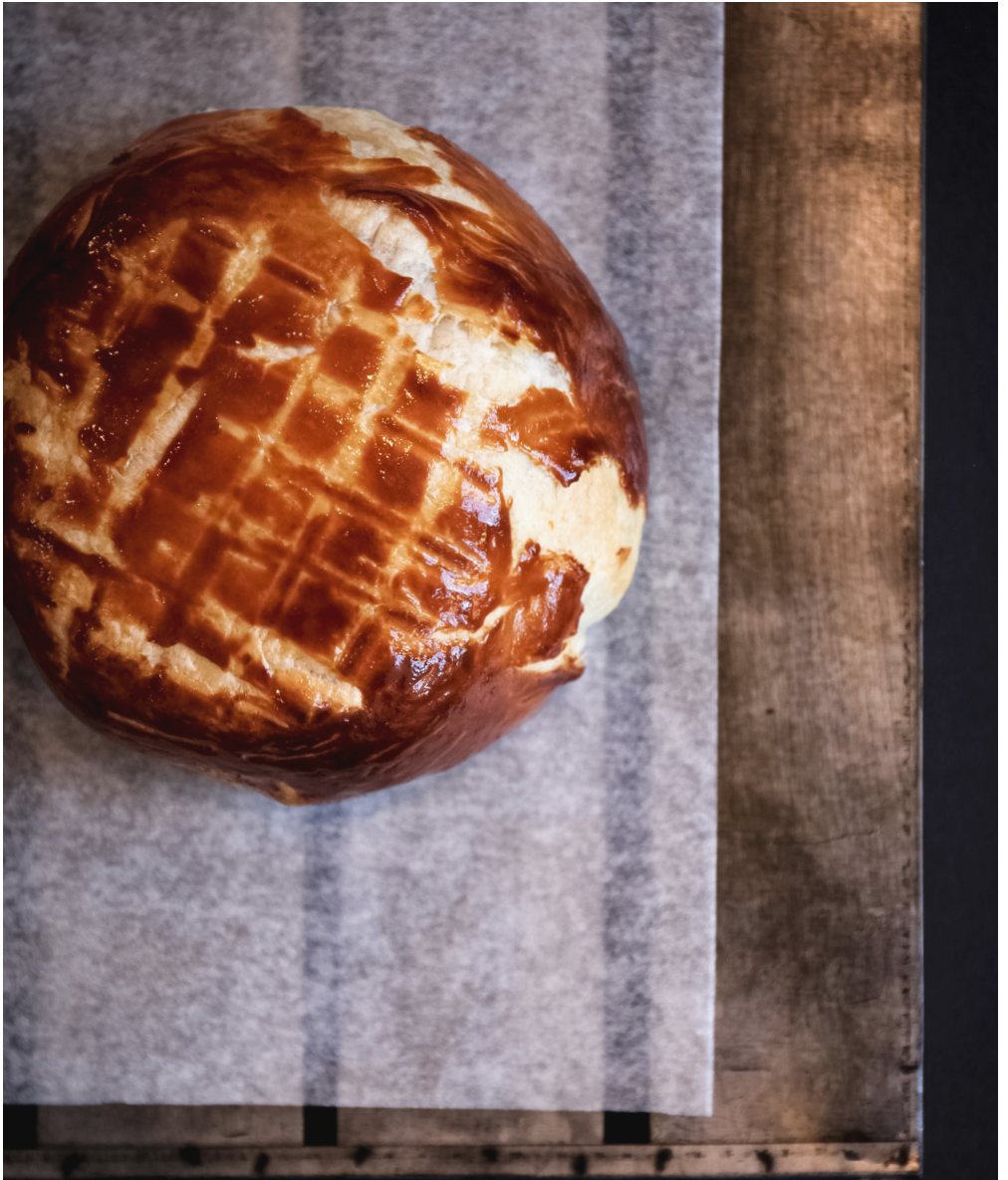
SERVES 4-6 PORTIONS  
as a sharing starter

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<b>EC035 Cornish Camembert</b>	<b>1 (200g)</b>
<b>CA049 Salt &amp; Cure Prosciutto Crudo</b>	<b>6 slices of 500g pack</b>
Fresh Rosemary	5g
Garlic Cloves	2
Puff Pastry	1 sheet
Egg wash	1 yolk

## *Method*

1. Pre-heat the oven to 200°C. Cut the Camembert horizontally in half.
2. Slice up the garlic cloves very thinly and place evenly on top of one of the halves of Camembert. Scatter the rosemary on top of the garlic. Place the other half of Camembert back on top.
3. Wrap the Camembert in the Prosciutto Crudo.
4. Encase the Prosciutto wrapped Camembert in a sheet of puff pastry and brush the egg wash over the pastry.
5. Bake on a lined tray in the oven for 20 minutes.



CAMEMBERT EN CROUTE  
*with sweet and smoky barbecue sauce*

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*Trevarrian Creamery Cornish Camembert*

A leading producer of fabulous tasting soft cheeses including Cornish Bries and Camemberts, Trevarrian Creamery located on the stunning North Cornwall coast between Newquay and Padstow. This camembert is much milder than the original French cheese, and has a pleasant lactic tang and smooth texture.

*Salt & Cure Prosciutto Crudo*

Sweet tasting thinly sliced ham, matured for at least nine months. The legs are smaller and leaner than Parma but produced with the same expertise.