

WHIPPED CAMEMBERT WITH
SLOW ROASTED TOMATOES & SHALLOTS

Gary Parsons, *H&B Executive Chef*

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an absolute dedication to honest, authentic, remarkable food.

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Ingredients

SERVES 1

EC740 Cricket St Thomas Camembert	220g
DA105 Dell'ami Arbequina Olive Oil	10ml
IN165 Cornish Sea Salt Flakes	2g
Banana Shallot, finely chopped	1 shallot
Lemon, half juiced	5ml
Basil	3 leaves
Cherry Tomatoes	20g



WHIPPED CAMEMBERT

with Roasted Cherry Tomatoes, Shallots and a side of Toasted Ciabatta

Method

1. Pre heat the oven at 140 degrees. Line a baking tray with greaseproof paper and set aside.
2. Cut the cherry tomatoes in half, place into a bowl, season with sea salt flakes and pepper. Finish with a drizzle of olive oil. Carefully place the tomatoes onto the lined baking tray and slow roast in the oven for 45 to 50 minutes.
3. Peel the banana shallot, cut into thin rings. Mix the lemon juice and some olive oil in a bowl and add in the shallots.
4. Cut the rind off the camembert and discard. Chop the camembert into small pieces and use an electric blender for around 8 minutes or until the brie is properly whipped and fluffy.
5. Spoon the whipped camembert onto a serving plate. Use the back of a spoon to spread in a circular shape. Arrange the cherry tomatoes and the shallot rings over the whipped camembert. Finish with spooning over left over lemon juice and olive oil with a garnish of basil leaves.

Cricket St Thomas Camembert

A rich and creamy camembert with a soft, edible rind. A British alternative to the famous French classic, with a notable flavour difference which is the result of its local milk and production process.

Dell'ami Arbequnia Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
