

# Camembert cheese fondue with puff pastry

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## Consejo del chef

Serve hot to enjoy melted camembert.

## Raciones para 4

2 Puff pastry round sheets

1 Fresh rosemary

1 Camembert cheese

Chopped walnuts

Egg

1 Fresh thyme

- 1 Roll out one of the puff pastry sheets, spread the marmalade on it, and put the camembert all over. Sprinkle the walnuts to taste on the top.
- 2 Trim the centre of the second pastry sheet with a circular mould to fit the cheese into it later. We will use the pastry as a rim to the cheese.
- 3 Cut the cheese into diamonds and place some herbs to taste on the top.
- 4 Cut the pastry sheets from inside, shaping it like a sun, and braid each piece over itself. Brush with egg wash, preheat the oven and bake at 190 °C for 15 to 20 minutes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/fondue-queso-camembert-hojaldre/>

