



ANTIPASTI WREATH WITH  
BAKED CAMEMBERT



# ANTIPASTI WREATH WITH BAKED CAMEMBERT

PREPARATION TIME: 5 minutes

COOKING TIME: 15 minutes

SERVES: 6



## INGREDIENTS

250g Camembert round  
4 Tbsp (60ml) honey  
A generous pinch of sea salt flakes

FOR THE ANTIPASTI WREATH:

2 red onions, thinly sliced  
Juice of 1 lemon  
2 baby marrows, shaved with a peeler

2 sticks celery, shaved, leaves saved  
15 ml olive oil  
2 Tbsp (30ml) chopped rosemary  
Sea salt  
12 mini flatbreads  
100g Prosciutto  
100g salami  
100g baby spinach



## METHOD

Preheat the oven to 200°C. Score the top of the cheese. Place into the Le Creuset Camembert Baker and drizzle with honey. Cover with the lid and bake for 10 minutes, then remove the lid and turn on the grill. Grill for 4-5 minutes until gooey and delicious. Serve warm surrounded by a festive antipasti wreath.

TO MAKE THE WREATH:

Prepare the pickled onion by peeling and thinly slicing it and placing it into a bowl. Add a generous pinch of sea salt flakes and the juice of 1 lemon. Massage using your fingers and set aside for 10 minutes. Shave the celery and baby marrows and place them into a bowl of iced water. Set aside. Heat a frying pan with a drizzle of olive oil and add the rosemary and salt. Place the flatbread into the fragrant oil and pan-fry until golden.

Fun, easy, and festive, this antipasti wreath is the ideal appetizer at your next party. The centrepiece of the wreath is an oozy camembert round, perfect for sharing.

Assemble all the prepared vegetables, prosciutto, salami, and flatbreads around the Le Creuset Oval Serving Platter. Place the Camembert Baker in the centre of the dish. Garnish with celery leaves and baby spinach. Serve with chilled white wine.