Less than 30 minutes

Serves 6-8

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## Ingredients:

- 1 loaf artisanal ciabatta
- 1 wheel (about 120g) camembert, scored
- $\frac{1}{3}$  cup (80g) butter, melted
- 4 sprigs rosemary
- 8 sprigs thyme
- 1 clove garlic, finely grated

## Method

- 1. Cut a hole in the centre of bread using cheese wheel as a "stencil" and taking care not to cut all the way through.
- 2. Hollow out the hole, then slice the top of the bread in a crisscross pattern.
- 3. Nestle camembert in bread.
- 4. Combine butter, herbs and garlic, and brush bread liberally, including between the slits.
- 5. Bake for 15-20 minutes at 180°C until cheese is molten inside and bread is browned and crisp.
- 6. Serve hot, with caramelised onions (see cook's note below).
- 7. Break off bread pieces and dip away!

<u>COOK'S NOTE:</u> Caramelised onions are a perfect sweet finish to this rich bread dip. Sauté 2 large sliced onions over medium heat for 10 minutes. Add 2 Tbsp (30ml) brown sugar and 2 Tbsp (30ml) balsamic vinegar and cook until reduced and sticky.

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