

Less than 30 minutes

Serves 6-8

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Ingredients:

- 1 loaf artisanal ciabatta
- 1 wheel (about 120g) camembert, scored
- ⅓ 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!

COOK’S NOTE: 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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