

Miele

Baked cheese with confit garlic

By Miele

10 minutes

Preparation time

40 minutes

Cooking time

6

Serves



INGREDIENTS

Confit garlic

- 25 garlic cloves, peeled
- 1 tsp salt flakes
- 2 sprigs thyme
- 1 tbsp olive oil
- 1 tbsp dry white wine

Baked cheese

- 150 g camembert style cheese, such as Mont d'Or
- 1 garlic clove, thinly sliced
- 2 sprigs thyme
- Salt flakes, to taste
- 1 tbsp dry white wine

To serve

- Wholegrain mustard
- Baby cornichons
- Roast potatoes, optional
- Char-grilled bread, optional
- Lavosh, optional

METHOD

Confit Garlic

1. Pre-heat oven on Moisture Plus at 180°C with one manual burst of steam.
2. Cut 2 layers of baking paper 12cm x 12cm and 2 layers of foil the same size. Place the baking paper sheets on the foil.
3. Place 20 garlic cloves in the centre of the baking paper and sprinkle with salt, thyme, olive oil and 2 teaspoons of white wine. Gather up the edges of the paper to form a pouch and secure with cooking twine. Gather up the foil to cover the baking paper pouch and secure by twisting the top edges together.
4. Place pouch on a baking tray, on shelf level 3 and bake for 40 minutes. Remove garlic from pouches and allow to cool to room temperature before serving.

Baked cheese

1. Remove the cheese from the refrigerator. While still cold, use a small knife to make 5 pilot holes and stud the cheese with 5 pieces each of thyme and garlic.
2. Let the cheese come to room temperature. If you have a copper pan the size of the cheese, take the cheese from the box and place in the copper pan.
3. Season the top of the cheese with a little salt. Splash the wine over the top of the cheese and place uncovered on shelf level 2, releasing a burst of steam immediately. Cook for 12 minutes or until the cheese is melted.

To serve

1. Serve the cheese with the confit garlic along with mustard, cornichons, lavosh and grilled bread, if desired.