

# Baked Camembert in pastry with nuts and cranberries



## INGREDIENTS:

- 1 wheel of Emborg Camembert
- 1 roll of Puff pastry
- 1 handful of walnuts
- 1 handful of pistachio (without shells)
- 1 handful of dried cranberries

## METHOD:

1. Slice the camembert in half across.
2. Place crushed walnuts, crushed pistachio and dried cranberries in the centre.
3. Wrap in puff pastry.
4. Bake at 220°C for 20 minutes until golden brown.