



Baked Camembert with Herb Winter Fruit Compote

Ingredients:

Herb Winter Fruit Compote:

2 tablespoons **Gremolata EVOO**

1 each pear, cored and diced

1 each apple, cored and diced

1 cup fresh or frozen cranberries

3 tablespoons brown sugar

1/2 cup **Plum Fruit Vinegar**

1/4 teaspoon cinnamon

1 each 8oz wheel camembert

1 sheet puff pastry

1 egg, beaten

serve with crackers, crostini, apple and pear slices

Instructions:

Preheat oven to 400°F.

Combine olive oil, pear, apple, cranberries, brown sugar, balsamic and cinnamon in a medium saucepan. Bring mixture to a simmer over medium heat, stirring frequently, until sauce has thickened and fruits are soft. Remove from the heat and set aside to cool slightly.

Place camembert in the center of the puff pastry sheet. Pull the corners of the sheet toward the center, covering the cheese wheel completely. Flip the wrapped cheese over (placing the seams on the bottom), and transfer to a baking sheet. Brush with egg wash, coating the entire surface and sides. Place in the oven and bake for 12-15 minutes or until golden brown. Remove from the oven.

Place baked camembert on a platter and serve with compote, crackers, crostini and fruit slices.

*Alternatively, you can use cookie cutters to cut out holiday shapes with any extra puff dough.