

CRISPY-FRIED CAMEMBERT

Serves / 4

Camembert pané

Prep: 10 minutes
Cook: 5 minutes

150 g (1 cup) plain
 (all-purpose) flour
3 large eggs, whisked
100 g (1 cup) dried
 breadcrumbs
200 g (7 oz) camembert,
 chilled
750 ml (3 cups) vegetable oil,
 for deep-frying
green salad, to serve
 (optional)

If you’re a fan of camembert, this recipe is what dreams are made of. Crispy on the outside and gooey on the inside, these deep-fried bites are a treat you won’t want to miss. Perfect as a show-stopping starter or served on a fresh green salad as a light main, they’re sure to hit the spot.

Set up three shallow bowls with the flour, whisked egg and breadcrumbs.

Cut the cold camembert into eight even wedges. Dip each wedge in the flour, then in the egg and finally coat in the breadcrumbs. Place the coated wedges on a plate. (If they’re not evenly coated, feel free to dip them a second time to ensure the cheese is well sealed for cooking.)

Heat the vegetable oil in a non-stick saucepan over medium–high heat until hot. (To test if the oil is hot enough, dip the end of a wooden spoon into it. If bubbles form around the spoon, it’s ready.)

Carefully lower the wedges into the hot oil using a slotted spoon. Fry for 2–3 minutes, or until golden brown and crispy, flipping for even cooking.

Arrange two wedges per person on a plate, ideally on top of a green salad. Serve immediately while the cheese is hot and melty inside. Enjoy!

STORAGE
Best enjoyed fresh and hot.



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