






Baked Cote Hill Blue

Like a baked camembert only so much better

Ingredients

-  1 Small Cote Hill Blue
-  Any or all of the following Carrots, Celery, Celeriac, Fennel, Broccoli, Cauliflower, Asparagus
-  White crusty bread

1. Preheat the oven to 180°C/gas mark 4. Wrap the cheese in foil so that there is a small chimney in the centre at the top. Bake for 15-20 until soft and gooey.

2. Whilst the cheese is baking chop your vegetables of choice into sticks arranging on a plate leaving a gap in the centre for the cheese

3. Put the bread in the oven for a few minutes to warm through. Remove and slice into chunks.

4. Place the cheese in the middle of your artfully arranged crudites. Tear open the lid of foil and serve immediately.



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