

Camembert Tarte Tatin

1 camembert
1 apple
25g butter
2 tbsp dark brown sugar
Generous few sprigs of fresh thyme leaves
Baguette or ciabatta
Oil for spraying

1. Cut camembert in half laterally on cutting board with utility knife or chef's knife or 13cm santoku and place one cut side on medium round stone with handles. Preheat oven to 200 degrees
2. Using apple wedger, core and slice apple. Take 5 of the wedges (ie half) and set aside, with the other 5 wedges chop roughly using food chopper
3. Put butter in saute pan to melt and measure sugar using adjustable measuring spoon into hot pan. Stir with small mix and scraper until it starts to caramelize. Add the apple wedges and chopped apple and cook for 4-5 mins on fairly low heat to soften and caramelize apple.
4. Strip leaves from thyme and add to pan reserving some for sprinkling. Remove from heat and remove the 5 apple wedges.
5. Use the chopped apple and some of the caramel sauce to put on top of the cut side of camembert using small mix and scraper. Top with the top half of camembert to make a cheese/apple/cheese sandwich, then arrange the remaining 5 apple wedges on top in a pretty spiral pattern and drizzle over remaining caramel. Sprinkle with remaining thyme
6. Cut bread into thick slices with serrated bread knife and arrange attractively around camembert. Spritz with kitchen spritzer
- 7 Bake for 10-12 minutes
8. Place all-purpose spreader on side and allow guests to top their croutons with runny sticky toffee-apple cheese