

**The Pampered Chef®**  
**Chilli-Pecan Camembert**  
**Recipe**

50 g pecan halves, coarsely chopped  
1 fresh jalapeño chilli (or other fresh green chilli), seeded and finely chopped  
70 g apricot jam  
1 round (250 g) Camembert cheese (about 10-11 cm in diameter)  
1/2 large French baguette (about 200-225 g total weight)  
Olive oil, for spraying

- 1 Preheat oven to 190°C/fan 170°C/Gas 5. Coarsely chop pecans on **Cutting Board** using **Chef's Knife**. Finely chop jalapeño using **Food Chopper**. In **Small Batter Bowl**, combine jalapeño and jam; mix well using **Skinny Scraper**.
- 2 Cut Camembert in half horizontally using **Utility Knife**. Place one half of Camembert, cut-side up, onto **Medium Round Stone**. Spread half of the apricot jam mixture evenly over bottom half of Camembert using **Small Spreader**. Top with half of the pecans and the remaining half of Camembert, cut-side up. Spread remaining apricot jam mixture over Camembert; sprinkle with remaining pecans.
- 3 Using **Bread Knife**, cut baguette on a bias into twenty-four 5 mm-thick slices. Arrange baguette slices, slightly overlapping, around Camembert; lightly spray with olive oil using **Kitchen Spritzer**. Bake 10-12 minutes, or until baguette slices are crisp and golden on top and Camembert begins to soften. Remove from oven; let stand 5 minutes before serving.

Yield: Serves 12

Per serving: Energy 674kJ/161kcal; Protein 6.2g; Carbohydrate 13.8g; Fat 9.4g; Saturated Fat 4.1g; Fibre 0.6g; Salt 0.6g

Cook's Tip: When preparing fresh chillies, wear disposable gloves, or wash your hands thoroughly after handling chillies, as the oil in chillies can irritate skin and eyes.

For a simple garnish, slice a jalapeño (or other fresh green chilli) in half lengthways using **Petite Paring Knife**. Brush cut surface with apricot jam. Place next to Camembert before baking.

Small rounds of Brie cheese can be substituted for the Camembert, if desired.

Tool Tip: **Variations:** *Brown Sugar Dijon Camembert*

Substitute 55 g light soft brown sugar for the apricot jam, 1 tablespoon Dijon mustard for the jalapeño chilli and 40 g flaked almonds for the pecans. Reserve 20 g of the almonds. Chop remaining almonds; combine brown sugar, chopped almonds and mustard. Assemble as directed in Step 2; top with reserved almonds. Proceed as recipe directs.

Serves 12

Nutrients per serving: Energy 686kJ/140kcal; Protein 5.9g; Carbohydrate 13.1g; Fat 7.5g;

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Saturated Fat 4.1g; Fibre 0.6g; Salt 0.4g

*Sun-Dried Tomato Pesto Camembert*

Substitute 70 g sun-dried tomatoes in oil (drained weight), drained, patted dry and chopped for the apricot jam. Substitute 1-1 1/2 tablespoons prepared basil pesto for the jalapeño chilli and 35 g pine nuts for the pecans. Proceed as recipe directs.

Serves 12

Nutrients per serving: Energy 620kJ/148kcal; Protein 6.2 g; Carbohydrate 9.7g; Fat 9.7g; Saturated Fat 4.2g; Fibre 0.5g; Salt 0.5g

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