

Camembert & Cranberry Pithivier



Serves 4 Prep 15 mins + 45 mins chilling Cook 30 mins Challenge

Ingredients

Pastry & Camembert

500g block puff pastry
plain flour for dusting
1 Camembert (about 250g)
1 egg, beaten

Chutney

200g frozen cranberries
1 onion, grated
1 Granny Smith apple, grated
50g dried cranberries, chopped
100g soft brown sugar
100ml white wine vinegar
1/2 tsp sea salt

1. Put all of the chutney ingredients into a pan with 50ml water and simmer gently for 20mins until thick. Cool completely.
2. Cut the puff pastry block into 2 pieces. Roll 1 out on a lightly floured work surface until it forms a circle \pm 22 cm. Use a plate to cut out a circle, ensuring that it is \pm 3 cm bigger than the Camembert. Put onto a baking tray lined with baking paper and spread with 2 tbsp of chutney in a circle the same size as the Camembert. Put the cheese on top of the chutney & put in the fridge.
3. Roll the other piece of pastry into a round on a lightly floured work surface to a circle 5 cm bigger than the first circle. Take the pastry & cheese out of the fridge & spread 2 tbsp of chutney over the top of the cheese. Lay the 2nd piece of pastry over the top, gently mould round the cheese & cut to the same size as the bottom. Use a fork to crimp the edges and seal the Camembert in. Chill for 30 mins.
4. Use a small knife to make a 5mm hole on the top of the pastry, then use the back of the knife to make curved score marks from the hole at the top down to the border edge (make sure you don't go through the pastry, just score it). Brush liberally with beaten egg, then chill for 15 mins. Heat the oven to 200C/Fan 180C/Gas6 then bake for 25 - 30 mins until puffed and golden.
5. Cool slightly before cutting into wedges.