

BAKED CAMEMBERT with GARLIC & THYME

Camembert Rôti à l'Ail et au Thym

Source: The Gilded Table – February Edition

Prep Time: 5 minutes

Bake Time: 12–15 minutes | **Yield:** Serves 4–6
(as an aperitif)



Recipe Description

A warm, molten wheel of Camembert gently infused with garlic and fresh thyme, finished with olive oil and cracked black pepper. Designed for sharing, this simple bake invites guests to linger—breaking bread, dipping generously, and savoring the quiet pleasure of something made to be enjoyed together.

Ingredients

- 1 wheel Camembert (8–9 oz)
- 1 small garlic clove, thinly sliced
- 1–2 teaspoons fresh thyme leaves
- Freshly cracked black pepper
- Olive oil
- Crusty bread or crackers, for serving

Instructions

1. Preheat the oven to 375°F (190°C).
2. Place the Camembert in a small oven-safe dish, or keep it in its wooden box if it is oven-safe.
3. Lightly score the top of the cheese with a sharp knife.
4. Tuck the garlic slices gently into the surface.
5. Sprinkle with fresh thyme and a few generous cracks of black pepper.
6. Drizzle lightly with olive oil.
7. Bake uncovered for 12–15 minutes, until soft and molten in the center.
8. Serve immediately with crusty bread or crackers.

Notes

- Do not overbake — you want surrender, not collapse.