

Whimwood Estate Chardonnay – paired with Baked Camembert

Chardonnay shines when served with a creamy Camembert. The acidity in the wine cuts through the rich texture of the cheese whilst the subtle flavours of Chardonnay compliments, rather than overpowers the rich and buttery Camembert.



Ingredients:

250 g of Camembert (ideally one in a box)
1 clove of garlic
A few tips fresh rosemary
Olive oil

Method:

Preheat the oven to 180°C. Leave the Camembert in the box (otherwise arrange on baking paper on a baking tray), pierce around the top of the cheese in several places and insert pieces of finely sliced garlic and sprigs of rosemary into the slits. Drizzle with a little olive oil then bake in the hot oven for 15 to 20 minutes, or until cheese is melted.

Variations:

- **Cranberries and Nuts:**
Finely chop a small handful of dried cranberries and mixed nuts and serve.
- **Mixed Mushrooms:**
Sauté mixed mushrooms (e.g. dried porcini, shimeji, swiss brown, chanterelle, oyster) in butter over moderate heat until softened. Add 1 minced clove of garlic, thyme and bay leaves and cook until aromatic. Add one thinly sliced French shallot, transfer to a bowl. Return pan to heat, add ½ cup of Chardonnay and reserved mushroom liquid if using dried, simmer until reduced by ¾ then add the mushrooms, season with salt and pepper and add ~100ml of double cream. Arrange around the centred baked Camembert.

Serve with a baguette and plenty of WHIMWOOD ESTATE CHARDONNAY!!!