



Spoonfuls of
Honey



Recipes from around the world

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BAKED CHEESE WITH HONEY-WALNUT TOASTS

Honey and cheese is a marriage made in heaven, appreciated by food-lovers from the ancient Greeks and Romans onwards. Nuts go well with both honey and cheese and this simple version of a fondue – a whole cheese cooked in a box – brings them all together as you dip pieces of walnut toast spread with honey into the oozy melted cheese.

This is a dish for bringing out your best honey. Because the honey is spread on toast and not heated, all the glory of a monofloral or special honey will be on full display.

Most Camembert boxes are held together with staples; make sure it is one of these and not one with glue.

SERVES 4 AS A LIGHT SUPPER WITH SALAD, OR 4–6 AS A STARTER

1 WHOLE CAMEMBERT

½ GARLIC CLOVE (OPTIONAL)

A SPLASH OF DRY WHITE WINE OR KIRSCH

FRESHLY GROUND BLACK PEPPER

A SCATTERING OF FRESH THYME OR OREGANO LEAVES, CHOPPED, TO FINISH (OPTIONAL)

TO SERVE

1 SMALL LOAF OF WALNUT BREAD

ABOUT 2 TBSP HONEY

150G/5½OZ AIR-CURED HAM, SUCH AS PARMA OR SERRANO

1 SMALL POT OF GHERKINS, DRAINED

Preheat the oven to 200°C/400°F/Gas 6. Take the cheese out of its box and remove the wrapper. If you like, rub the bottom, top and sides lightly with a cut clove of garlic. Put the cheese back in the box and discard the lid. Place on a baking sheet and bake for 15 minutes, until the inside is soft and melted. You will be able to feel this by pressing the top, or cut off a small section of the top and look inside.

Meanwhile, cut thin slices of walnut bread and toast. Spread lightly with honey and put on a serving plate. Put strips of air-cured ham on another plate and put the gherkins in a bowl.

Carefully cut the top off the cheese. Pour over a little wine or Kirsch (the traditional liqueur to use in a fondue). Season with a few grinds of black pepper. If you like, you can also scatter over some chopped thyme or oregano.

Serve with the honey toasts: dip them into the cheese, or spread the oozy cheese over the toasts. Eat with the ham and gherkins. For a main course, serve with a sharply dressed green salad.