



Baked Triple Cream Cheese

with Will Studd Brillat Savarin & Apricot Jam

Serves: 2

Prep Time: 5 mins

Cook Time: 15 mins

Ingredients:

200g / 7oz Brillat Savarin
OR Le Dauphin Petit Double-Crème
2 tbs of Apricot Jam
½ tsp Herbes De Provence
Crusty baguette

Method:

- (1) Remove paper from base of cheese and then replace cheese back in the box.
- (2) Smother top of cheese with Apricot Jam.
- (3) Liberally top jam with a coat of Herbes de Provence.
- (4) Wrap base of box with aluminium foil to hold it together whilst cooking.
- (5) Bake at 180°C / 350°F for about 20 minutes.
- (6) Serve with crusty bread and a spoon.

FOR MORE RECIPES VISIT
willstudd.com

📍 @willstudd @thestuddsiblings
📌 willstuddcheese
📌 willstudd

SELECTED BY

Will Studd