



## Chef Eamonn Recommends...



**835154**  
CHIA & PUMPKIN SEED BREAD



**835291**  
SPELT & BEETROOT BREAD

## Camembert Christmas Wreath

### Method:

1. Defrost the bread thoroughly
2. Unbox the camembert and use the case as a cutter to create a hole in the bread (be careful not to cut through the bottom of the bread)
3. Place the camembert in the bread and bake for approx 15 mins at 180c
4. Place a teaspoon of cranberry on top with a drizzle of olive oil and finish with a sprig of thyme

**NB** - For extra added flavour - pierce the camembert & insert garlic cloves before cooking!

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