



Baked Camembert with Red Berry Compote

By Chef Veera Gaul, Ph.D.



Ingredients

3 tablespoons O&V [Port Wine Vinegar](#) *
2 tablespoons water
2 rounds of Camembert cheese
4 tablespoons red berry jam (raspberry, red currant or mixed berry)
1 teaspoon O&V **Melipone Vanilla** *
1 ½ cups raspberries
Chopped toasted walnuts for garnish
Rosemary leaves for garnish
Sliced baguette for serving

Optional: O&V **Camembert Cheese Baker**

Preparation

Preheat the oven to 375F. Bake the camemberts in the oven for 12 minutes.

While the cheeses are baking, place a pan on the stove and heat together the vinegar, water, vanilla and berry jam. Bring to a boil and when thickened, add the raspberries and mix. Cook for 1-2 minutes till berries soften.

Remove cheeses from oven and pour the berry syrup over them. Sprinkle generously with rosemary sprigs and chopped toasted walnuts. Serve with sliced baguette

Serves 8-10

Total Time: 20 minutes

Notes

* The [Port Wine vinegar](#) adds a deliciously rich and intense flavor derived from the Tawny Port it is made from. The **Melipone Vanilla** is concentrated and aromatic adding to the flavor of this compote for the cheese.

Many Oil & Vinegar stores carry a pretty Camembert Cheese Baker – it is a perfect way to serve this pretty appetizer.

You can freeze any leftover berry compote, thaw and use over cheesecake, Greek yogurt or another round of camembert in the future.

Categories: Appetizer, Brunch, Charcuterie Board, Cheese Board, Port Wine Vinegar, Camembert, Brie, Melipone Vanilla, Red Berry Compote, Raspberries, Rosemary, Baked Cheese, Holiday Entertaining, Christmas Appetizer, Cheese Baker