

Chez Moi!

AT HOME WITH
Trish Deseine
AND NEFF

MOLTEN COULOMMIERS WITH HAZELNUTS AND CARAMELISED APPLES



Coulommiers, from the Seine and Marne region of France, is a more northerly cousin of the beloved Camembert. If you can't find it, Camembert will do very nicely. The Neff Circo Therm function knows how to melt this soft cheese expertly.

For 4
10 minutes preparation
15-20 minutes cooking

Ingredients

- 1 ripe Coulommiers cheese
- 2 or 3 firm apples, cored, peeled and cut into slices
- 30g butter
- A handful of shelled hazelnuts
- Toast for dipping

Method

- 1.** Heat the oven to 190°C, 180°C Fan/Neff Circo Therm.
- 2.** Score the cheese on the surface with a sharp knife, then wrap in foil, or put it in a snug dish to prevent any overflows.
- 3.** Pop it into the hot oven until the cheese is bubbling and melted.
- 4.** Meanwhile, toast the nuts in a hot pan, toast the bread and fry the apple in hot butter until golden and caramelised.
- 5.** Once the cheese is ready, remove it from the oven, top it with the apples, sprinkle the nuts to garnish, and serve on a platter in the middle of the table with the toast, for everyone to dip in.