

Camembert & Port

Source: Richard during "Nutcracker" 1998

Ingredients

- 2 C. Port
- 4 -8 Mission Figs, Dried Or Vacuum Packed
- ½ cup Sugar
- 4 Camembert
- Egg Wash
- Fresh French Bread Crumbs
- Butter
- Bleu Cheese, Crumbled
- Chives
- French Bread, Toasted

Method

Bring 2 c. Port to boil. Cut and add figs and soak about 15 minutes.

Remove figs and add ½ c. sugar, return to a boil, turn down heat and reduce by half.

Make an egg wash and dip cheese rounds into the egg wash and then into the bread crumbs.

Saute in butter til golden brown (put spatula on and feel it getting soft).

Put Camembert on plate, pour figs and sauce on plate and over rounds.

Crumble bleu cheese on top and sprinkle with chives. Serve with toasted French bread.