

## QUICK CHEESE FONDUE



*If you have a round of camembert cheese in the deli drawer of your fridge then you can make this super easy and super yummy cheese fondue with just a few ingredients.*

*Impress your friends and make this for them as a starter to a dinner party or just as a tasty snack on a Sunday afternoon with a few drinks.*



**Serves: 2 to 3 as a snack**

**Prep Time: 2 minutes**

**Cook Time: 5 minutes**

**Total Time: 7 minutes**

### INGREDIENTS

- 250g Camembert round (or similar cheese such as brie)
- 1 garlic clove
- 2 teaspoons olive oil
- a few twigs of thyme
- crudités (cauliflower, carrot, radishes), for serving
- a few slices of toasted/grilled bread, for serving

### DIRECTIONS

1. Preheat the oven to 195°C.
2. Unwrap the cheese and cut the top off. Put the cheese into an ovenproof dish lined with baking paper.
3. Peel and chop the garlic.
4. Scatter the garlic over the cheese.
5. Pour some oil on the cheese and add a few twigs of thyme.
6. Bake the cheese for 5 minutes or until the cheese is warm and somewhat runny.
7. Serve with crudités and bread for dipping.