

Spiced Plums with Camembert in filo

Serves 2

Ingredients

Heat the oven to 180°C / Gas 4

220g Camembert

1 Sprig fresh thyme leaves

2 sheets filo cut in half

Butter for brushing on filo, melted

Drained Feast-de-rennaissance Spiced plums, syrup set aside for reduction.

Method

Cut incisions in camembert and tuck in thyme leaves. Take about 2 drained plums and place on top of camembert. Wrap in 4 layers of buttered filo making a parcel, brushing the outside in butter to finish. Bake for 20-25 mins. Meanwhile, reduce the leftover Plum syrup in a saucepan over low heat to thicken slightly.

Serve with a green salad and a drizzle of the reduction.