



# CRUMBED CAMEMBERT WITH SPICY BEETROOT

<https://www.mainland.co.nz/recipe/warm-crumbed-camembert-with-spicy-beetroot.html>



**PREP TIME**  
**10 MINS**

**COOKING TIME**  
**15 MINS**

**SERVES**  
**2**

Our Creamy Double Cream Camembert is a perfect foil to the intensity of balsamic vinegar, Chinese five spice and chilli - they all come into their own when paired with together in this playful and fun starter dish.

## Ingredients

- 1 wheel Mainland Special Reserve Double Cream Camembert Cheese
- ½ cup flour
- 1 egg, beaten
- 1 cup panko breadcrumbs
- ½ tsp chia seeds
- Oil for frying
- 4 baby cooked beetroot, diced
- ¼ cup balsamic vinegar
- ¼ cup sweet chilli sauce
- ½ tsp Chinese five spice
- Rocket leaves and artisanal crackers to serve

## Method

1. Dust Camembert with the flour then dip into the egg and lastly the combined panko and chia seeds mixture.
2. Repeat the egg and panko layers so the cheese is well covered. Chill for at least 20 minutes.
3. Simmer the diced beetroot with the balsamic, sweet chilli and Chinese five spice for 5-10 minutes until the sauce is syrupy and the beetroot is tender.
4. Heat about 5 cm of oil in a small saucepan, and cook the cheese for about 2-3 minutes or until the crumbs are golden and the sides soft and slightly bulging. Carefully turn over if need be so all sides get cooked.
5. Drain on paper towels and let sit for 5 minutes, then slice in half and serve with the spicy beetroot, a few rocket leaves, and artisanal crackers.