

D'CACTUS REZEPT VUN DER WOCH



CAPRICE DES DIEUX

PANÉ

AVEC



FRIED CAMEMBERT "CAPRICE DES DIEUX"

PREPARATION TIME: 25 MINUTES

WAITING TIME: 45 MINUTES

FRYING TIME: 7-8 MINUTES

LEVEL OF DIFFICULTY: MODERATE

INGREDIENTS FOR 2 PEOPLE:

2 Caprice des Dieux

2 eggs (beaten)

70 g bread crumbs

30 g flour

Oil for frying

FOR THE COMPOTE:

2 ripe Williams pears

1 cinnamon stick

50 g salted butter

100 g brown sugar

INSTRUCTIONS:

Cut the camembert into 3 equal-sized portions without removing the rind.

Roll each piece in succession in the flour, the beaten egg and the bread crumbs. Leave to rest in the fridge for 30 minutes and then repeat the same procedure.

THE PEAR COMPOTE:

Peel and core the pears and chop up roughly into pieces. Melt the butter in a saucepan over a gentle heat along with the brown sugar. Once the butter has started to foam and before it begins to turn brown, add the chopped pear and cinnamon stick.

Cook for 10-12 minutes over a gentle heat until all the water in the pears has completely evaporated. At the same time as you start cooking the pears, heat the frying oil to 160°C. Then add the pieces of coated camembert and leave for 6-8 minutes, until they turn golden brown. Finally serve the camembert portions on plates along with the pear compote. The fried camembert is nice served with a green salad tossed in a dressing made from white wine vinegar, wholegrain mustard and groundnut oil.

TIP:

For a more sophisticated version you can leave the camembert portions to marinate for an hour either in some pear or apple liqueur or your own choice of herbal infusion. Drain the camembert portions well before rolling them in the bread crumbs. A nice red Bordeaux goes well with this recipe.