

## English Breakfast Tea paired with Cheese Platter



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Robert Schinkel

- Sub Category Name  
Food
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Christmas Recipe Brochure
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Christmas

### Ingredients

#### English Breakfast Tea paired with Cheese Platter

- Dilmah English Breakfast Tea
- Camembert de Normandie, Rosemary & Honey

### Methods and Directions

#### English Breakfast Tea paired with Cheese Platter

Tea

- Brew the Tea for 4 minutes at 95°C
- Strain into a wine glass

#### Honey

- Add two large spoons of fresh rosemary to a small jar of honey and stir. Allow to infuse for 2 hours up to 2 days.



## Camembert

- Preheat the oven to 180°C
- Melt a little butter and mix it with the rosemary honey
- Chop 50 g walnuts and add it to the honey
- Take the camembert out of the box, carefully cut off the bottom of the camembert as thin as possible and put the cheese upside down back in the box.
- Put the walnut-rosemary-honey mixture on top of the cheese
- Put the cheese in the oven for 15 minutes

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