



## Deep Fried Camembert with Redcurrant and Port Jelly

**Cooking Time:** 5 mins

**Preparation Time:** 15 mins

**Servings:** 4

PRINT THIS RECIPE

*A great starter that can form an individual serving or part of a sharing platter as required.*

**Ingredients:**

- 200g Margetts Redcurrant Jelly
- Recipere Natural Breadcrumbs
- 8 Camembert triangles
- flour
- milk
- 2 eggs
- small glass port
- salad to garnish

**Method:**

1. Flour, egg wash and crumb the camembert and refrigerate.
2. Heat the port and reduce by half and add the redcurrant jelly. Set aside.
3. Deep fry the camembert for 3 minutes.
4. Serve with Redcurrant Jelly and garnish.



evolving food