

ASPARAGUS DIPPED IN OOZING CAMEMBERT



This asparagus recipe comes courtesy of British Asparagus from the Asparagus Growers' Association. Visit their web site for lots more information on asparagus and cooking ideas—www.british-asparagus.co.uk

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A Recipe from Tiffany Goodall, especially for the asparagus season.

WHAT YOU NEED

Approx 110g asparagus

250g Camembert

1 tsp olive oil



WHAT TO DO

1. Preheat the oven to 210°C.
2. Remove all the packaging from the Camembert and then place on a baking tray and put in the hot oven for 10 minutes.
3. Meanwhile, preheat a griddle pan or a frying pan. Toss the asparagus in the olive oil and then add to the hot griddle pan with a good bit of seasoning. Griddle for a couple of minutes on both sides until they are nicely charred.
4. Remove the Camembert from the oven and assemble on a board or plate with the asparagus next to it. Use a spoon to make a hole in the top of the cheese and then just gloriously dip your spears of asparagus into the melted Camembert
... yummy!!

When in season use freshly picked asparagus from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511