



A WINTER BRIE-LIGHT

Kylie Fleming

BAKED brie is a winter indulgence like no other.

Hot, oozy cheese with fresh crusty bread is always a winner on a cold night.

Kris Lloyd from SA's own Woodside Cheesewrights shares her favourite baked cheese recipe which makes an ideal pre-dinner treat or can take the place of dessert.

"This is the simplest recipe with the best taste, it's a must try," she says.

Kris favours ripe McLaren Vale Cheesemakers' Camembert (serves 4 to 6) or Charleston Jersey Milk brie (serves 2 to 4).

"The key is to choose cheeses that are nearing their best-before date or ones that feel soft so they are nice and gooey," she says.

Begin by cutting the lid off the top of the cheese with a sharp knife and place the cut cheese in an ovenproof dish



with a light smear of olive oil to prevent it from sticking.

"Now you stuff the cheese full of your favourite herbs and spice, fresh herbs are best but dried herbs also work, anything like fresh rosemary, oregano, thyme and you can add chilli if you like and even slivers of good garlic," she says.

Put the lid back on and more herbs and a drizzle of olive oil on top of it, bake in an oven preheated to 160C.

Keep a close eye on the cheese because it's ready when the inside cheese becomes molten and oozes.

"Serve immediately with good crusty bread and beet-root relish or dill pickles ... I like a Chardonnay with it," Kris says.



SA cheesemaker Kris Lloyd of Woodside Cheesewrights.



CHEESE AND BASIL SAUSAGE ROLLS

Makes: 32

Preparation time: 20 minutes

Cooking time: 40 minutes

Ingredients

500g beef mince
250g sausage mince
1/3 cup grated mozzarella
1/3 cup grated parmesan
1/2 cup fresh basil leaves,
chopped
1/3 cup stuffed green olives,
sliced
1/4 cup tomato paste
1 cup fresh breadcrumbs
4 sheets frozen puff pastry,
partially thawed
1 egg, lightly beaten
Tomato sauce, to serve
(optional)

Method

1. Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper.
2. Combine beef mince, sausage mince, mozzarella, parmesan, basil, olives, tomato paste and breadcrumbs in a bowl.
3. Cut each pastry sheet in half. Spoon 1/8 of the mince mixture along the centre of 1 piece of pastry. Brush edges with a little



egg. Roll up pastry to enclose filling. Cut roll into 4 equal pieces. Place on prepared tray. Brush with egg and prick with a fork. Repeat with remaining pastry sheets, mince mixture and egg.

4. Bake, 1 tray at a time, for 20 minutes or until golden and puffed. Serve with tomato sauce, if you like.

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