



A creation by Christina Pabsch

RECIPE SERVICE | Recipe No. B0022

Schlemmer-Bert

with Heinrichsthaler Camembert

Basic recipe: 2 sandwiches

This cheese cone, made from a non-laminated dough, is a delicious alternative to cheese croissants. The gratinated cheese gives this cone its two-coloured crust. Melted cheese can be found in the airy crumb with its numerous holes. The cheese cones are easy to make, either as a tasty warm snack for breakfast or as a cold in-between meal on the go. Of course it can also be sliced and dressed.

Ingredients

2 sandwiches or brioche rolls

Filling

0.250 kg Heinrichsthaler Camembert
0.020 kg wheat flour T 550
0.050 kg whole egg
0.030 kg breadcrumbs
0.030 kg clarified butter
4 leaves of lettuce
0.100 kg yoghurt
0.100 kg sour cream
0.050 kg cranberries (glass), 2-3 tablespoons
2-3 drops of lemon juice
Sugar and coarse pepper to taste

Decoration:

Fruit such as apricots, nectarines, blackberries, apples as well as parsley

Preparation:

Quarter a round Heinrichsthaler Camembert. Roll the cheese pieces in flour, dredge through egg and breadcrumbs. Then fry in clarified butter in a pan or deep fryer until golden brown all over.

Mix yoghurt and sour cream, stir in cranberries. Season with some drops of lemon juice, some sugar and pepper.

Wash fruit and cut into small pieces.

Half rolls. Spread thin layer of cream cheese. Dress with lettuce. Put two pieces of fried camembert on top and add cranberry dip. Put fruit pieces and lettuce on top. Cover snack with top part of the roll. If snack is served on a plate, decorate with fruit and berries.

Tip:

Already back in 1884, Agathe Zeis brought home the patent for Camembert from France, making the Heinrichstal dairy, founded in 1880, the first company in Germany to produce this type of cheese. Still today, the camembert is a handcrafted, naturally matured soft cheese with a mild taste and creamy texture with 55% fat in dry matter.

