

LE ROND

CAMEMBERT FLAVOUR

Recipe
GUIDE

Violife
100% Vegan

BAKED IN THE OVEN



REMOVE FROM THE PACKAGING.

PLACE VIOLIFE LE ROND CAMEMBERT FLAVOUR IN A CAST-IRON SKILLET OR A ROUND OVEN PROOF DISH.

DRIZZLE WITH OLIVE OIL AND ADD SOME FRESH THYME.
PLACE IN A PREHEATED OVEN AND BAKE AT **200°C**
FOR AROUND **5 MINUTES**.

SERVE WHILE STILL HOT WITH
YOUR FAVOURITE TOPPINGS.



BAKED IN MICROWAVE



REMOVE FROM THE PACKAGING.

PLACE VIDLIFE LE ROND CAMEMBERT FLAVOUR IN A MICROWAVE PROOF DISH THAT WILL FIT IT EXACTLY OR YOU CAN CREATE A NEST FROM PARCHMENT PAPER.

DRIZZLE WITH SOME OLIVE OIL AND SOME FRESH ROSEMARY. PLACE IN THE MICROWAVE AND BAKE AT **800W** FOR AROUND **1 - 1.5 MINUTES**.

SERVE WHILE STILL HOT WITH YOUR FAVOURITE TOPPINGS.



DEEP FRIED



REMOVE THE PACKAGING AND CUT VIOLIFE LE ROND CAMEMBERT FLAVOUR IN HALF, HORIZONTALLY.

HEAT OIL IN A DEEP FRYER OR A LARGE SAUCEPAN AT 180°C.

IN A MEDIUM SIZED BOWL, MIX FLOUR WITH DAT MILK SO THAT YOU HAVE ENOUGH TO COVER THE VIOLIFE LE ROND CAMEMBERT PIECE, WITH A DENSITY LIKE A VERY LIGHT PORRIDGE. SEASON WITH SOME SALT AND PEPPER.

IN ANOTHER BOWL, ADD THE PANKO BREADCRUMBS.

DIP VIOLIFE LE ROND CAMEMBERT FLAVOUR SLICES FIRST IN THE MIXTURE AND THEN IN THE PANKO BREADCRUMBS, UNTIL EVENLY COATED. REPEAT UNTIL ALL PIECES ARE FULLY COATED.

FRY EACH BREADED PIECE IN HOT OIL, UNTIL THE PANKO BREADCRUMBS ARE GOLDEN BROWN, FOR **1 TO 2 MINUTES** MAX. REMOVE WITH A SLOTTED SPOON AND PLACE ON KITCHEN PAPER TO DRAIN. SERVE WHILE STILL HOT WITH YOUR FAVOURITE TOPPINGS.



OVEN BAKED FOLDED IN VEGAN PUFF PASTRY



REMOVE THE PACKAGING.

ON A PARCHMENT PAPER ROLL OUT THE CHILLED PASTRY SHEET AT 0.3-0.4CM THICKNESS AND ENOUGH TO COVER THE VIOLIFE LE ROND CAMEMBERT PIECE.

PUT THE PIECE IN THE CENTER, FOLD IN THE SIDES CREATING A SMALL POCKET TO ENCLOSE IT. SEAL THE EDGES BY BRUSHING WITH WATER.

TURN IT OVER AND WITH A SHARP KNIFE SCORE THE TOP OF THE PASTRY IN A PINWHEEL DESIGN OR CROSS LINES.

DRIZZLE WITH SOME OLIVE OIL, PLACE IN A PREHEATED OVEN WITH THE FAN ON AND BAKE AT 200°C FOR AROUND 17-20 MINUTES, UNTIL GOLDEN AND CRISP.

SERVE WITH A SIDE OF GREEN SALAD AND YOUR FAVOURITE TOPPINGS.



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Check out the recipes at

VIOLIFEFOODS.COM

