

HAM, BACON AND MUSTARD FILLED WREATH WITH CAMEMBERT CHEESE



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AMANDA'S STROMBOLI

Ligte☐☐ete vandag... as jy hierdie lig kan noem. HEERLIK!
Idee op tv gesien.

1 Camembert (prepared with garlic, thyme, freshly ground salt and black pepper and olive oil)

slices Mozerella and Edam cheese (you can use whatever cheese you have)

Dijonaise (Dijon mustard mixed with mayonnaise)

smoked bacon bits

Hickory ham slices

store bought bread dough (I made my own)

Fry the bacon and drain. Fold and knead bacon into bread dough.

Roll the dough into a rectangle, about 1 cm thick. (Sprinkle flour if needed for dough not to stick to surface).

Cut into circles with a +-10 cm cookie cutter.

Spread each circle with Dijonaise.

Top with ham and a slice of Edam cheese and a piece of Mozerella.

Fold circle in half and close roll like you will make ravioli.

Spread rolls in a circle on a baking sheet, lined with baking

paper.

Place prepared Camembert in middle.

Let prove until double in size.

Bake 30-40 minutes at 180°C.

Remove from oven, top with chopped spring onion or chives.

Recipe: Amanda Conradie

Photo: Elize de Kock