



DALEWOOD WINELAND WILD MUSHROOM BRIE TOPPED WITH PANKO, ENOKI MUSHROOMS, THYME AND LEMON PANGRATTATO

Petrina and Rob Visser make some sublime cheeses at Dalewood Fromage, where their Jersey herd feeds on grass pastures. Their renowned cheeses regularly win awards in local and international competitions.

Serves two as a main course or four as a post-dinner cheese

Wine pairing: A delicate red, grenache noir or pinot noir

- * Extra virgin olive oil
- * 60 ml panko (Japanese rusk crumbs) or plain breadcrumbs
- * Sea salt and freshly milled black pepper
- * 1 small handful enoki or shimeji mushrooms
- * 250 g triangle Dalewood Fromage Wineland Wild Mushroom Brie (a plain brie is also fine to use), at room temperature
- * Grated rind of 1 lemon
- * A few sprigs fresh thyme, picked

Preheat the oven to 180 °C. Make sure the shelf is in the middle of the oven. Pour a little slick of olive oil into a cheese baker or suitable small baking dish, and use a pastry brush to coat the inside.

Brown the crumbs in a small non-stick frying pan, season with salt and pepper and spread out to cool.

Fry the mushrooms in a little olive oil in a separate non-stick frying pan, then season with salt and pepper.

Place the cheese into the prepared dish and brush with a little olive oil. Place on a baking tray and bake in the oven for 12 minutes. The cheese should be bubbling when it comes out of the oven.

Mix together the crumbs, mushrooms, lemon rind and thyme leaves. Sprinkle generously over the baked cheese and serve with chunks of baguette.