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# MOZZARELLA MARINARA DIP

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Emile Henry   
FRANCE

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# MOZZARELLA MARINARA DIP

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PREPARATION: 5 MINS — DRAINING: 3H00  
COOKING: 25 MINS

## FOR 4-6 SERVINGS

- 3 balls mozzarella  
(around 125 g/4 ½ oz each)
- 200 ml Tomato coulis
- 1 tablespoon capers (in vinegar)
- 10 black olives, stoned
- 2 sprigs rosemary
- Freshly ground salt  
and pepper
- Italian bread sticks  
to serve

1. Put the mozzarella and capers in a sieve to drain for 3 hours beforehand.
2. Cut the olives in half.
3. Preheat the oven to 200°C/390°F.
4. Pour the tomato coulis into the Cheese Baker. Add the olives, freshly ground salt and pepper, and the leaves from one rosemary sprig. Mix together, then place the drained balls of mozzarella on top. Sprinkle the rosemary leaves from the other sprig over the mozzarella.
5. Close the lid of the Cheese Baker and bake for 25 mins.
6. Check the seasoning and serve immediately with bread sticks, for example, for dipping.

## TIP

*For quicker draining, cut the mozzarella balls in half or in thick slices.*

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# SAGE & MUSHROOM BAKED BRIE

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# SAGE & MUSHROOM BAKED BRIE

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PREPARATION: 20 MINS — COOKING: 25 MINS

## FOR 4 SERVINGS

- 1 ripe camembert (or wheel of brie)
- 120 g/4 ¼ oz button mushrooms
  - 15 g/½ oz butter
  - 3 sage leaves
- 50 ml dry white wine
- 1 pinch ground cumin
- Freshly ground salt and pepper

1. Preheat the oven to 180°C/350°F.
2. Insert a knife into the skin of the cheese and cut a cross of around 5 cm/2 in in the centre. Place it in the Cheese Baker, close the lid, and bake for 20-25 mins.
3. During this time, clean the mushrooms with damp paper towel and cut them into ½ cm/ ¼ in slices.
4. Melt the butter in a frying pan, add the sliced mushrooms and sage leaves. Add freshly ground salt and pepper, and sauté for around 10 mins, tossing regularly, until golden.
5. Deglaze with the white wine and continue cooking until the liquid has evaporated.
6. Remove the Cheese Baker from the oven and take off the lid. Using a knife, gently lift the skin in the centre and place the mushrooms in the melted cheese.
7. Serve immediately with steamed small new potatoes.

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# APPLE & CRANBERRY BAKED CHEESE

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# APPLE & CRANBERRY BAKED CHEESE

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PREPARATION: 10 MINS — COOKING: 20 MINS

## FOR 4 SERVINGS

- 1 semi-cured sheep cheese, around 140 g/5 oz
  - 1 apple, Boskoop or Gala
  - 1 tablespoon pine nuts
  - 1 tablespoon dried cranberries
  - 3 pinches ground cinnamon
    - 2 sticks cinnamon
    - 3 tablespoons honey
    - Juice of ½ lemon
    - 3 sprigs thyme
  - Freshly ground salt and pepper
1. Preheat the oven to 180°C/350°F.
  2. Wash the apple, remove the seeds, and cut into thin slices around ½ cm/ ¼ in thick.
  3. Roast the pine nuts in a hot pan for 3-4 mins, stirring regularly.
  4. Mix the lemon juice with the honey.
  5. Place the cheese in the centre of the Cheese Baker with the apple slices around it. Add the pine nuts, cranberries and cinnamon, and sprinkle the thyme over the cheese. Season lightly.
  6. Pour over the lemon-honey mixture.
  7. Close the lid of the Cheese Baker and bake for 20-25 mins.
  8. Serve with crackers or toasted baguette slices.

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# HONEY & WALNUT BAKED BRIE

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# HONEY & WALNUT BAKED BRIE

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PREPARATION: 10 MINS — COOKING: 20 MINS

## FOR 4 SERVINGS

- 1 brie (or camembert) cheese
  - 2 tbsp honey
- 120 g / ½ cup chopped pecans  
or walnuts
  - 2 tbsp extra virgin olive oil
  - 1 - 2 sprigs of fresh thyme
  - Toasted bread, crackers,  
or baked potatoes for serving

1. Preheat the oven to 180°C/350°F.
2. Place the cheese in the Emile Henry Cheese Baker and score the top in a checkered pattern.
3. Place the nuts over the top.
4. Drizzle the honey and the olive oil over the nuts.
5. Sprinkle with freshly ground pepper and thyme.
6. Add the lid and bake until soft, about 15-20 minutes.
7. Serve with toasted bread and crackers to dip in the cheese, or spread it over baked potatoes.



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# LEMON & FRESH HERB BAKED RICOTTA DIP

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# LEMON & FRESH HERB BAKED RICOTTA DIP

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PREPARATION: 10 MINS — COOKING: 20 MINS

## FOR 4-6 SERVINGS

- 240 g / 1 ½ cups ricotta cheese
- 3 garlic cloves, finely chopped
- 2 tbsp fresh thyme, finely chopped
- 1 tbsp fresh rosemary, finely chopped
  - Zest of 1 lemon
  - Black pepper, to taste
  - 1 tsp salt
- 60 g / ¼ cup extra-virgin olive oil
- 60 g / ¼ cup grated Parmesan cheese
- Red chili pepper flakes, to taste
- Sliced baguettes, for serving

1. Preheat oven to 220°C/425°F.
2. Mix all of the ingredients in a bowl until well combined.
3. Transfer to the Emile Henry Cheese Baker and bake for 10 minutes with the lid on.
4. Remove the lid and continue to bake for an additional 5-10 minutes or until bubbly and slightly golden.
5. Leave to cool briefly and serve with fresh bread.