



Ridge Holiday Feast

Warm Camembert Salad - Apple, Brazil Nuts & Watercress

Pair with 2011 Estate Chardonnay

INGREDIENTS

- 1 - 8-12oz wheel of Camembert cheese
- 4oz - Brazil nuts or hazelnuts
- 2 - Fuji or Braeburn apples
- 1 bunch - watercress
- golden balsamic vinegar
- extra virgin olive oil
- kosher salt
- fresh pepper

Serves 4

INSTRUCTIONS

1. Preheat oven to 350° F
2. Unwrap Camembert and place on cookie tray or other flat pan.
3. Rinse watercress and shake dry. Break up watercress into bite size pieces, discarding larger stems.
4. Slice apples into eighths.
5. Toast Brazil nuts in oven by putting on cookie tray and baking for 8 minutes. Cool. Rough chop nuts.
6. Place Camembert in oven for 5 minutes or until very soft and just warmed through.
7. Set Camembert aside and toss the watercress with 1 tbs olive oil, season with salt and pepper.
8. Slice Camembert into 8 slices.
9. Place Camembert on plate with apples & watercress, sprinkle with the nuts.