

ALI'S KITCHEN

This Dish Even Sounds Rich

The author was intrigued by the melty, cheesy, buttery-ness of Baked Camembert and Potatoes

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Recently, a friend of mine sent me a short video clip of United Kingdom Chef Poppy O'Toole creating a dish of sliced potatoes and cheese. This was my first introduction to Poppy and one of her recipes, and I was incredibly intrigued by the melty, cheesy, buttery-ness of it all.

After a failed attempt to locate the recipe for what I had seen in the clip, I decided to spend some time in the

kitchen creating my version of her potato dish.

I'm pleased with the results!

Baked Camembert and Potatoes can be enjoyed as a side dish for a family dinner, but I encourage you to showcase the recipe when entertaining friends. This is one of those simple dishes that looks

continued on pg. 70



INGREDIENTS:

Baked Camembert and Potatoes

- 3-4 small/medium potatoes
- 1/2 stick butter
- 2 Tbsp. Herbs de Provence
- Salt and pepper to taste
- 1 garlic clove, finely chopped
- A generous pinch of fresh rosemary leaves



Ali's Kitchen . . .

continued from pg. 69

complicated and sounds fancy—perfect for entertaining.

Mike and I served the Baked Camembert and Potatoes as part of a late-night appetizer board along with sliced hard cheeses, olives and glasses of Chardonnay. It was a hit with our group and deliciously filling.

A couple of suggestions before we jump into the recipe:

What to do about that rind?

Camembert has a sharp, earthy flavor thanks to its edible bloomy rind. But not everyone loves the intensity. You can temper the strong flavor by removing the rind completely.

If you're like me and enjoy the Camembert rind, leave it intact but score the top of it in a deep crosshatch pattern using a sharp knife. This will allow the herbs to mingle with the cheese as it bakes.

Don't be afraid of seasoning.

Potatoes are a wonderful platform for all kinds of herbs, and Camembert's strong flavor stands up well to generous seasoning.

We used a hefty sprinkling of salt and pepper, some chopped garlic and Herbes de Provence, a mixture of dried rosemary, oregano, thyme, savory and marjoram.

If you don't care for Camembert:

Camembert is a round French cheese that comes in a small wooden box and is similar to Brie. Brie has a much lighter, more fruity taste that is slightly less intense compared to Camembert.

You can use Brie in this recipe but be aware that the wood box is important here, so select a Brie with the necessary packaging. You'll use that box later to corral your sliced potatoes and reserve room for the cheese.

DIRECTIONS

Remove the Camembert from its wooden box and set the cheese aside. Place the bottom of the wooden box



into the center of a round baking dish or a small cast iron skillet.

Peel and evenly slice the potatoes. Place them in a row around the sides of the baking dish/skillet, keeping the cheese box securely in the middle.

Melt butter in a bowl or measuring glass. Add the Herbs de Provence seasoning and salt and pepper to the melted butter and whisk to combine.

Drizzle about half of the butter mixture on top of the potatoes and set the remaining butter aside.

Place potatoes in the oven and bake at 400 degrees for about 40 minutes.

Carefully remove the cheese box from the potatoes and toss it away. Remove the plastic packaging from the Camembert cheese and either score the top of the cheese with a crosshatch pattern or remove the top and side rind entirely.

Place the cheese in the center of the potatoes where the box previously was.

Add the chopped garlic and rosemary to the remaining melted butter mixture and drizzle over the cheese and potatoes.

Return to the oven and bake for another 15 minutes, or until the camembert is melty and hot.

Serve immediately.

Enjoy! **BCT**

ADVERTISERS INDEX

AgCountry Farm Credit Services	38
Allan Equipment Manufacturing	41
Allied Cooperative	36
Baginski Farms Inc.	49
Big Iron Equipment	25
Broekema Conveyor Belts	5
Chippewa Valley Bean Co.	31
Compeer Financial	33
David J. Fleischman Farms	59
Fencil Urethane Systems	37
Fox Valley Technical College	40
Gallenberg Farms	18
Hancock Agricultural Research Station	21
Heartland AG Systems	23
Jay-Mar, Inc.	16
John Miller Farms	15
J.W. Mattek & Sons, Inc.	17
Lockwood Mfg.	51
Montana Potato Advisory Committee	45
Nelson's Vegetable Storage Systems Inc.	27
Norika America, LLC	43
North Central Irrigation	47
North Dakota State Seed	10
Northwestern Mutual Life	55
Nutrien Ag Solutions	57
Nutrien Ag Solutions Great Lakes	2
Oasis Irrigation	72
Oro Agri	11
Progressive Ag	44
Riesterer & Schnell	48
Rietveld Equipment	3
Rine Ridge Farms	9
Roberts Irrigation	13
Ron's Refrigeration	24
Rural Mutual Insurance	65
Sand County Equipment	29
Schroeder Brothers Farms	7
Sunnydale Farms	67
Swiderski Equipment	19
T.I.P., Inc.	61
ThorPack, LLC	20
Vantage North Central	62
Vine Vest North	34
Volm Companies	35
World Potato Congress	71
WPVGA Support Our Members	60
WSPIA	50