

Miele

Baked cheese

By Shannon Bennett

25 minutes

Preparation time

50 minutes

Cooking time

6 servings

Serves



INGREDIENTS

150g Mont d'Or or similar vacherin style cheese and box
25 garlic cloves, peeled
4 sprigs thyme
1 tablespoon Murray River Sea Salt
1 tablespoon olive oil
50ml dry white wine

Lavosh

480g plain flour
150ml olive oil
225ml water
15g table salt

Potatoes

8 kipfler potatoes, scrubbed, sliced lengthways, 15mm thick
500g duck fat
1 day old sourdough loaf, sliced

METHOD

Lavosh

1. Pre-heat oven on Fan Plus at 165°C.
2. Place all dough ingredients in the bowl of an electric mixer fitted with a dough hook and mix on speed 2 for 20 minutes.
3. Portion dough into 5 pieces before sealing with the Vacuum Sealing Drawer.
4. Rest dough for at least 30 minutes in refrigerator or overnight until the oil starts to seep from the dough.
5. Remove dough from the refrigerator, bring to room temperature.
6. Cut each portion into 2. Using the back of your hands gently stretch the dough onto the back of a baking tray, any small tears are acceptable.

Cheese

1. Remove the Mont d'Or from the refrigerator. While still cold, use a small knife to make 5 pilot holes and stud the cheese with 5 pieces each of thyme and garlic.
2. Let the cheese come to room temperature. If you have a copper pan the size of the cheese, take the cheese from the box and place in the copper pan.

Confit Garlic

1. Pre-heat oven on Fan Plus at 180°C.
2. Cut 2 layers of baking paper 12cm x 12cm and 2 layers of foil the same size. Place the baking paper sheets on the foil.
3. Place 20 garlic cloves in the centre of the baking paper and sprinkle with salt, thyme, olive oil and 2 teaspoons of white wine. Gather up the edges of the paper to form a pouch and secure with cooking twine. Gather up the foil to cover the baking paper pouch and secure by twisting the top edges together.
4. Place pouch on a baking tray, on shelf position 3 and bake for 40 minutes. Remove garlic from pouches and allow to cool to room temperature before serving.

Potatoes & Cheese

1. Pre-heat oven on Fan Plus at 200°C.
2. Place the duck fat in a medium size pan on medium heat, Induction setting 5-6, until it reaches 160°C.
3. Add potato slices and cover with a cartouche, simmer until potato is just cooked, approximately 10 minutes.
4. Carefully remove potato slices from the duck fat, cool slightly, split in half lengthways and season with salt.
5. Place the potato slices on a baking tray and set aside until you are ready to put the cheese in the oven.
6. Pre-heat a griddle pan on medium high heat, Induction setting 7-8. Brush the bread with olive oil, cook in the griddle pan until hot and charred. Set aside to keep warm until the cheese is ready.
7. Season the top of the cheese with salt. Splash remaining wine over the top of the cheese and place uncovered on shelf position 2, along with the potato slices on shelf position 4. Check after 7 minutes, potatoes should be crispy.
8. Place the hot cheese pan on a heat proof surface or board, spread a little confit garlic on bread or lavosh, top with cheese, crispy potatoes and serve with wholegrain mustard and baby cornichons.

Notes

1. Cartouche is a paper lid that is used to slow down the reduction of moisture in cooking.