Prosciutto-Wrapped Melted Camembert with Shiraz Jam



** Recipe courtesy of Big Green Egg*

Ingredients

- 1 large wheel of Camembert cheese
- 7-10 slices of prosciutto
- 2 tbsp honey
- 1 sprig rosemary
- 2 tbsp sticky shiraz jam/quince paste/chilli jam
- 1 French stick, cut into thin slices

Directions

Step 1 – Light your Big Green Egg and set it up for indirect cooking with the convEGGtor (feet up) and the stainless steel grid on top. Stabilise the temperature at 150°C. This indirect heat is crucial for a gentle, even melt, ensuring the cheese reaches a perfect consistency without burning.

Step 2 – While the Egg is preheating, lay the slices of prosciutto on a large board in a flower shape, slightly overlapping each piece in the centre. Place the wheel of Camembert directly in the middle of the prosciutto.

Step 3 – Spread a thin layer of your favourite jam or paste over the top of the cheese. Carefully fold each slice of prosciutto up and over the Camembert, wrapping it completely and bringing the edges together in the centre to seal the parcel.

Step 4 – Once the Egg has reached temperature, place the wrapped Camembert in the middle of the grill. Close the lid and cook for 30–40 minutes.

Step 5 – About halfway through the cooking, baste the top of the prosciutto with the remaining jam or paste. This creates a sweet, savoury glaze that adds a sophisticated texture to the salty prosciutto.

Step 6 – A few minutes before the cheese is ready, place the sliced French stick onto the grill around the cheese. Cook until lightly toasted with distinct char marks from the EGG's grid.

Step 7 – Remove the wrapped Camembert and place it onto a serving plate. Arrange the warm bread alongside it. Drizzle the cheese with honey and garnish with a few sprigs of fresh rosemary to release the aromatic oils.

Step 8 –Gently cut into the prosciutto crust to allow the Camembert to ooze out. Use the toasted bread to dip into the molten centre and enjoy.