

A recipe from
DAD'S COOKBOOK



Rating:



Fried Camembert w/ Cumberland Sauce

As seen in "Irish Pub Cooking" by Margaret M. Johnson

Cheese is good; fried cheese is better. Dipping sauce makes it great!

2 oranges

1 lemon

5-6 Tbsp Port wine

1 jar (10 oz) red currant jelly

1 tsp pickled ginger, minced

1 tsp dry mustard

¾ cup all-purpose flour

½ cup beer, flat, room temp

pinch of salt

1 tsp light olive oil

1 large egg, separated, room temp

2 rounds (8 oz ea.) Camembert

oil for deep frying

salad greens for garnish

Use a citrus zester to peel zest from oranges and lemon; shred. Place zest in a small saucepan and cover with cold water. Bring to a boil, then simmer for a few minutes, until zest begins to soften. Drain, saving juice; retain zest.

Squeeze juice from citrus into a small saucepan. Add port wine, jelly, ginger and mustard; bring to a boil. Cook for a few minutes, then reduce heat to a low simmer and cook about 10 minutes more. Once mixture has reduced by ⅓ to ½, transfer to a small bowl, add reserved zest and chill. (Keeps for a couple weeks in the fridge; use reserved liquid to loosen up sauce if required.)

In a large bowl, whisk together flour, beer, salt and oil. (There's no need to get all the lumps out.) Cover and let stand in a warm place for 2-3 hours. Stir in egg yolk. In a separate bowl, whisk egg white until soft peaks form. Fold into beer batter, without over-working mixture.

Heat deep fryer to 325-335° F. Cut each round of cheese into 8 sections. Cut each section across horizontally. At the end you'll have 32 pie-shaped pieces. Dip cheese pieces in beer batter, one at a time, and fry in small batches. Each batch needs only 1-2 minutes to be golden brown. Drain on paper towels.

To serve, divide sauce into four small dipping bowls or ramekins. Arrange greens on four salad plates, put dip in center of plate, and arrange 8 cheese pieces around the dip bowl.

Yield: Four gonzo servings

Preparation time: 20 minutes, plus overnight chilling of the sauce

Cooking time: 10 minutes

