

Baked Yering

{ serves 4 – 6 }



Ingredients

180g Yarra Valley Yering
1 fresh fig - *sliced thinly*
100g or a healthy handful of mixed nuts (*pistachios, almonds, hazelnuts, walnuts*)
Good quality maple syrup
Fruit and nut crispbread, or toasted sourdough to serve

Method

Preheat oven to 180°C.

Place nuts on a baking tray and bake in the oven for 5-7 minutes. Remove from oven and set aside to cool.

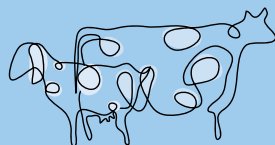
Remove the cheese from its packaging. Cut a circle of baking paper 2cm larger in diameter than the cheese and place the wheel of Yering on it. Using the tip of a sharp knife, score the top of the cheese in a crisscross pattern so the hot air can escape whilst cooking and not dry out the cheese. Place in the centre of a baking tray and pop in the oven.

Bake for about 10-15 minutes, checking it often until the cheese is starting to bubble, the sides are beginning to bulge and the rind has a soft brown colour. Be careful not to cook it past the soft, gooey stage as it will then go hard.

Whilst cheese is cooking, roughly chop nuts.

Carefully remove cheese from the oven, top with sliced figs, a generous handful of nut mixture and drizzle generously with maple syrup.

Serve with crackers or toasted sourdough. Dig in!



yarra valley dairy®

HANDMADE FARM HOUSE CHEESES

www.yvd.com.au

