



SMOKED CHEESE WITH BELL PEPPER RELISH

Saffron Hodgson

WHAT YOU NEED

Bell Pepper Relish

2 tbsp butter
4 red bell peppers, finely diced
1/2 small brown onion, finely diced
1 clove garlic, minced
2 small sprigs thyme, leaves roughly chopped, to taste
4 tbsp apple cider vinegar
4 tbsp brown sugar
1/2 tsp salt
2 tbsp water

Smoked Cheese

1 round Brie or Camembert
1 sprig rosemary
1 clove garlic, thinly sliced
1 dash of olive oil
Bread or crackers, for serving

USEFUL TIP

When the day's work is done, you can simply place the cheese on the smoker as it's cooling down, to make this wonderful appetizer. It's also a nice addition to an end-of-the-meal cheese platter. To make things easier, the relish can be made a day ahead of time.

PREPARATION

1. To make the relish, in a skillet over medium heat, melt the butter and add the diced bell pepper, onion, chile, garlic, and chopped thyme to taste. When the bell pepper and onion have softened but not browned, about 15 minutes, add the vinegar and let it simmer another 15 minutes. Stir regularly and add water if required to keep it moist. Add the sugar, salt and water, and cook gently for 45 minutes, until the bell pepper has softened and formed into a chunky jam.
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2. To make the cheese, using a small knife, poke slots into the cheese. Do not go all the way through the cheese. Press a small sprig of rosemary, consisting of only a few leaves, and a piece of thinly slices garlic into each slot. Drizzle the olive oil over the cheese. Place the cheese on a small plank or pizza stone and smoke in a cool pit, about 200°F, until the cheese is soft but not so hot it starts to collapse, about 20 minutes.
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3. To serve, place the cheese on a large serving tray, top with the bell pepper relish and enjoy with bread or crackers.