

CONGRATULATIONS!

You have just purchased an Emile Henry Cheese Baker, which we hope will bring you immense pleasure and satisfaction. We are proud to offer a ten year guarantee on your Cheese Baker, starting from the date of purchase. To ensure your guarantee is properly effective, please register your purchase with our quality control department on www.emilehenry.com/guarantee



Our guarantee covers all product manufacturing or quality defects when used under normal domestic conditions, and in accordance with the care and use instructions detailed in this booklet. May we also remind you that any variations in the appearance are due to the traditional manufacturing methods used and do not in any way affect the culinary qualities of your Cheese Baker. This guarantee does not cover the consequences of incorrect use of the product (see the recommendations indicated in this booklet). All our products have been made in Marcigny, Burgundy, since 1850, and are subject to rigorous quality control by our own teams.

FOR ALL QUESTIONS & CONCERNS

Please find on our website the contact information of the customer service in your country: www.emilehenry.com/guarantee

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BAKED BRIE WITH HONEY AND WALNUTS

PREPARATION: 10 MINS

BAKING: 20 MINS

- 1 brie (or camembert) cheese
- 2 tbsp honey
- 1/2 cup chopped pecan or walnuts
- 2 tbsp extra virgin olive oil
- 1 - 2 sprigs of fresh thyme
- Toasted bread, crackers, or baked potatoes for serving

1. Preheat the oven to 350°F.
2. Place the cheese in the Emile Henry Cheese Baker and score the top in a checkered pattern.
3. Place the nuts over the top.
4. Drizzle the honey and the olive oil over the nuts.
5. Sprinkle with freshly ground pepper and thyme.
6. Add the lid and bake until soft, about 15-20 minutes.
7. Serve with toasted bread and crackers to dip in the cheese, or spread it over baked potatoes.

CINNAMON AND MAPLE SYRUP VARIATION

Replace the honey with 2 tbsp maple syrup, 2 tbsp brown sugar and 1/2 tsp cinnamon.

3. After scoring the top of the cheese, drizzle the olive oil over the top and sprinkle with freshly ground pepper.
4. Place the lid on the Cheese Baker and bake until soft, about 15-20 minutes.
5. Remove from the oven and leave to cool with the lid for about 5 minutes.
6. While the brie is cooling, heat the maple syrup, brown sugar, and cinnamon over a low heat in a small saucepan. Stir until the sugar has dissolved then add the pecan nuts.
7. Open the Cheese Baker, spoon the pecan topping over the cheese and serve.

TIP: for a sweet treat, serve with apple wedges covered with lemon juice.



BAKED RICOTTA WITH LEMON AND FRESH HERBS

PREPARATION: 10 MINS

BAKING: 20 MINS

- 1 1/2 cups ricotta cheese
- 3 garlic cloves, finely chopped
- 2 tbsp fresh thyme, finely chopped
- 1 tbsp fresh rosemary, finely chopped
- Zest of 1 lemon
- Black pepper, to taste
- 1 tsp salt
- 1/4 cup extra-virgin olive oil
- 1/4 cup grated Parmesan cheese
- Red chili pepper flakes, to taste
- Sliced baguettes, for serving

1. Preheat oven to 425°F.
2. Mix all of the ingredients in a bowl until well combined.
3. Transfer to the Emile Henry Cheese Baker and bake for 10 minutes with the lid on.
4. Remove the lid and continue to bake for an additional 5-10 minutes or until bubbly and slightly golden.
5. Leave to cool briefly and serve with fresh bread.



A DELICIOUS WAY TO ENJOY CHEESE

CHEESE BAKER



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MY CHEESE BAKER

TECHNICAL FEATURES

- Before you use it for the first time, remove all the labels from the product, if necessary using a mild detergent, then clean carefully.
- Your Cheese Baker is for oven use only. Do not use on the stove top.
- Thanks to its highly resistant glaze, you can use metal utensils or cut directly in the Cheese Baker without scratching it.
- When the baker is hot, do not place it in contact with anything cold, such as cold water or a cold surface. When you take it out of the oven, place it on a neutral surface, such as a wooden board or cloth.
- If, when cleaning it, some residue does not come off, soak it in hot water and white vinegar before placing in the dishwasher.
- Your Cheese Baker can withstand extreme temperatures (-20°C/+270°C, -4°F/+515°F). So you may freeze or refrigerate the content directly inside before baking it.

PREPARATION & BAKING

1. Preheat the oven to 180°C / 350°F.
2. Lightly grease your Cheese Baker.
3. Place the cheese in the center of the baker. Garnish with sweet or savory toppings according to the recipe.
4. Cover and bake. The lid prevents the cheese from drying out and helps keep it creamy inside.
5. Serve hot, with toasted baguette slices, crackers, fruit...

TIPS

Cheeses will react differently at high temperatures. Some get creamy or brittle, others run, change colour or develop new flavors. Get advice from a cheese monger to discover which cheeses can be baked.

- For soft cheese (like brie), prefer a wheel to a wedge. Cut criss-cross lines with the tip of a knife across the rind (skin) for the steam to escape while cooking.

- Keep small wheels from collapsing by surrounding them with toppings, for example garlic cloves, which will also infuse their flavors.

- Be careful not to overcook soft cheese, which can cause it to harden.

- For semi-soft and semi-hard cheeses, cut into small cubes to help it melt faster. Mix the cubes with your toppings.

- Remove the lid and bake for another 3-5 minutes to get a golden, 'gratiné' finish.

- Serve quickly after removing from the oven. Leave the lid on the Cheese Baker until you serve to keep the cheese warm.

Our ceramic is highly resistant and produces excellent culinary results. However, it can break if it is dropped or subject to violent impact. So please handle it carefully.



THE CHEF'S RECOMMENDATIONS

From appetizers to dessert! Soft, semi-soft or semi-hard cheese, baked plain or with toppings, sweet or savory—enjoy warm, creamy cheese to spread on toast, potatoes and cold cuts, or dip crackers and veggie sticks like a cheese fondue.

BRIE / CAMEMBERT

15-20 mins at 350°F

TOPPING & FLAVORS

- **VEGGIES** Onions, tomatoes, artichokes
- **FRUIT** Strawberries, apples, pears, figs, grapes, melon, cherries, raspberries
- **NUTS** Walnuts, pistachios, hazelnuts, almonds
- **OTHERS** Balsamic vinegar, honey, apple marmelade, gingerbread, sausages, champagne

TIPS

- Cut criss-cross lines in the skin and lift with the tip of the blade to insert spices or toppings directly into the cheese.
- Drizzle some extra virgin olive oil or add liquid honey to soften the cheese flavor.
- Refrigerate baked cheese leftovers in the Cheese Baker and warm up for 3-5 minutes.

“place your toppings cut in small pieces directly on top or around the brie”

FONTINA

15-20 mins at 350°F

TOPPING & FLAVORS

- **VEGGIES** Asparagus, lettuce, potatoes, chicory
- **FRUIT** Grapes, prunes, dates, pears
- **NUTS** Walnuts, hazelnuts
- **OTHERS** Mustard, chutney, ham, pastrami

TIPS

- Cut the Fontina cheese into small cubes and mix with the ingredients of your choice.
- Remove the lid and bake another 5 minutes to get a golden, 'gratiné' finish.

GOAT CHEESE

15-20 mins at 350°F

TOPPING & FLAVORS

- **HERBS** Thyme, basil, rosemary, chives, mint, tarragon
- **VEGGIES** Bell peppers, fennel, shallots, beetroot, broccoli, cabbage, garlic
- **FRUIT** Granny Smith apples, cherries, figs, blackberries, peaches, lingon berries
- **DRIED FRUIT** Almonds, hazelnuts, dried apricots, dates, walnuts
- **SPICES** Vanilla, cinnamon, pepper, nutmeg
- **OTHERS** Honey, olives, salami, balsamic vinegar, citrus zests, pancetta, brown sugar, onion chutney

TIPS

- Cut criss-cross lines in the skin and lift with the tip of the blade to insert spices or toppings directly into the cheese.
- Drizzle some extra virgin olive oil or add liquid honey to soften the cheese flavor.
- Refrigerate baked cheese leftovers in the Cheese Baker and warm up for 3-5 minutes.

RICOTTA

25 mins at 350°F

TOPPING & FLAVORS

- **HERBS** Thyme, basil, chives, tarragon
- **FRUIT** Apricots, blackberries, blueberries, oranges, lemons, strawberries, figs, dates
- **NUTS** Chestnuts, hazelnuts, walnuts, almonds
- **SPICES** Vanilla, nutmeg
- **OTHERS** Bacon, honey, balsamic vinegar, olive oil, olives, coffee, chocolate, eggs

TIPS

- Cut the Fontina cheese into small cubes and mix with the ingredients of your choice.
- Remove the lid and bake another 5 minutes to get a golden, 'gratiné' finish.

