

## Warm Camembert with Honey, Thyme & Olive Oil - Party-Ready and Delicious

Camembert Roasted with Honey and Thyme ???



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

1 wheel of Camembert cheese (about 8 oz)

2 tbsp honey

2 sprigs fresh thyme (or 1 tsp dried thyme)

1 tbsp olive oil

Freshly ground black pepper (optional)

Instructions:

1 Preheat the Oven:

2 Prep the Cheese:

3 Add Flavor:

4 Bake:

5 Serve:

Tips for Cheese-Lover Success:

Serving Suggestions:

A crisp white wine or sparkling ros 

Fresh fruit like apple slices, grapes, or figs

A side of sheet pan quesadillas for a hearty party table

This cheesy hot dip upgrade for a two-course cheese celebration: [How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip](#)

Storage & Leftovers:

Fridge: Store leftover cheese covered in the fridge for up to 3 days.

Reheat: Warm in a 300 F oven for 8-10 minutes until soft again.

Reuse: Spread leftovers on toast or melt into a grilled cheese sandwich!

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Easy Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

Final Thoughts:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Prep the Cheese: Place the Camembert wheel in an oven-safe baking dish or on a small parchment-lined baking sheet. Use a sharp knife to score the top of the cheese in a crisscross pattern. This allows the flavors to seep in and helps the cheese melt evenly.
3. Add Flavor: Drizzle honey generously over the scored top. Sprinkle the thyme leaves evenly and drizzle with olive oil. Add a touch of black pepper, if desired, for balance.
4. Bake: Bake uncovered for 15-20 minutes, or until the cheese is soft and gooey inside. You'll know it's ready when the top looks puffed and golden, and the cheese jiggles when gently shaken.
5. Serve: Serve warm, directly from the baking dish, with plenty of crusty bread, toasted baguette slices, or crackers for scooping. Optional: Garnish with more fresh thyme.
6. Tips for Cheese-Lover Success: ? Don't overbake-you want it gooey, not leaking.? Use a shallow dish so the cheese is easy to dip into.? Add-ins welcome: Crushed walnuts, fig jam, or chopped rosemary can all enhance the flavor.? No Camembert? This works just as well with Brie.
7. Serving Suggestions: This roasted Camembert is a natural crowd-pleaser. Pair it with:
8. A crisp white wine or sparkling ros 
9. Fresh fruit like apple slices, grapes, or figs
10. A side of sheet pan quesadillas for a hearty party table

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15. More Recipes You'll Love: Love cheese-forward dishes and easy entertaining? Try these:
16. This : [Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#)
17. This : [Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#)
18. How I : [Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip](#)
19. Easy : [Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy, Addictive](#)
20. These : [Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#)
21. Final Thoughts: This Camembert Roasted with Honey and Thyme is everything you want in a no-fuss appetizer-warm, creamy, sweet, and savory all at once. It's quick to prepare, beautiful to serve, and absolutely divine to eat.
22. Serve it for a holiday gathering, a wine night with friends, or just to treat yourself. You deserve melty cheese magic. ???

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/warm-camembert-with-honey-thyme-olive-oil-party-ready-and-delicious/>