

# Camembert & Cranberry Burgers with Slow roasted Pepper and Tomato Bruschetta

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## Ingredients

1 french stick  
Olive oil for brushing  
300g cream cheese  
175g ready made caramelised red onion chutney  
150g ready roasted red peppers  
200g ready slow roasted tomatoes  
Salt and pepper  
4 camembert & cranberry burgers

## Method

Slice the bread diagonally into 8 slices at least 2cm thick, brush on both sides with the olive oil and place in an oven preheated to 220°C for 8-10 minutes or until crispy and golden. In the meantime, cook the burgers as per the instructions, remove from the oven and allow to cool a little, slice each in half.

Mix the cream cheese and caramelised onion well. Spread some of this mix over the toast, take one burger half, slice into strips and lay on the cream cheese mix, top with the tomatoes and red peppers, season to taste and serve.

Enjoy!