Baked Charcuterie Dip

Melty Camembert, caramelized onion goat cheese, spicy capocollo, and little pockets of cranberry sauce, with sweet grapes, cheese-stuffed peppers, fresh rosemary and thyme, and a drizzle of hot honey. Scoop it all up with crusty toasted ciabatta and pour yourself a glass of wine. Oooooh baby. This. That's it. That's all I need.

This might be my best appetizer yet. It comes together in minutes and absolutely feels like something you'd bring out for a special occasion, even if the occasion is just wanting cheese for dinner haha. You can also mix and match with whatever you love or already have on hand. The only real must is the Camembert, and Brie works too if you can't find it.

Prep time: 10 minutes
Cook time: 10–12 minutes
Total time: 20–22 minutes
Yield: Approximately 6–8 appetizer servings

Ingredients

- 2 8oz wheels Camembert, or substitute Brie
- 1 (4-ounce) log caramelized onion goat cheese
- About 14 small slices spicy capocollo, or however many you'd like
- 1 handful seedless grapes, removed from the stems
- Cheese-stuffed picante peppers, to taste, drained
- 2 fresh rosemary sprigs, snipped into smaller sprigs so they nestle into the dip
- Cranberry sauce, enough for little dollops throughout the dish
- A few fresh thyme sprigs
- Hot honey, for drizzling
- 1 small ciabatta loaf, for serving
- Olive oil, for drizzling over the bread

Instructions

1. **Preheat the oven.** Set your oven to **350°F**.

2. **Toast the ciabatta.** Slice the ciabatta, arrange on a baking sheet, and drizzle with olive oil. Toast for about **8–10 minutes**, or until golden and crisp, while you assemble the dip.

3. **Arrange the cheese.** Break or cut the Camembert into bite-sized pieces and arrange in a small oven-safe baking dish. Add little schmears or crumbles of the caramelized onion goat cheese throughout.

4. **Make the capocollo roses.** Slightly overlap two slices of capocollo, then fold them in half lengthwise. Flip the folded slices over and roll them up into a little rose. Tuck between the cheese and repeat with the remaining slices. You can also just fold and tuck the slices into the dish if you want to keep it simple.

5. **Add the toppings.** Nestle in the grapes and cheese-stuffed picante peppers. Tuck in the rosemary sprigs, spoon little dollops of cranberry sauce around the dish, then add the thyme. Finish with a drizzle of hot honey.

6. **Bake until melty.** Bake for **10–12 minutes**, or until the cheese is soft and melted. Every oven is different, so start checking around 10 minutes and give it a little longer if needed.

7. **Serve warm.** Serve right away with crusty toasted ciabatta for scooping. A glass of wine alongside is highly encouraged.

Notes

- **Store-bought cranberry sauce keeps this easy.** Homemade works beautifully too if you have some on hand.

- **No need to count the capocollo.** I used 14 little slices because that's what was left in my container. Add enough to tuck throughout the dish.

- **Keep the bread crisp.** Toast the ciabatta separately so it's ready for all that melted cheese.

- **Make it your own.** Swap the goat cheese, meat, fruit, or preserves for your favorites, and add as much or as little hot honey as you like!