



CAMPFIRE-BAKED CAMEMBERT CHEESE

2-3 pcs. Camembert cheese

4 figs

400 g red seedless grapes

50 g almonds

50 g walnuts

2-3 tablespoons of honey

olive oil

light sourdough bread

(baguette for serving)

Make several cuts on the surface of the cheese, cut the figs in half. Transfer the cheese to a cast-iron pan, drizzle it with honey. Arrange the grapes and figs around it, sprinkle everything with nuts and season with olive oil.

Cover the pan with foil and bake over embers for about 20 minutes or until the cheese melts and the grapes and figs soften.

Scoop the cheese with the toppings while still hot and serve on a slice of bread.