



Molten Camembert with Honey Roasted Grapes



DIFFICULTY: EASY



PREPARATION TIME: 5
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 6-8

Ingredients

1 bunch red grapes
1 tbsp olive oil
1 tbsp honey
1 tbsp balsamic vinegar
1 clove garlic, cut into thin slices
2 sprigs fresh thyme
Salt and freshly ground black pepper
1 whole camembert, cold from the refrigerator
1 tbsp extra olive oil, extra
1 clove garlic, cut into thin slices, extra
2 sprigs fresh thyme, extra
¼ cup slivered almonds

Method

Preheat oven on CircoTherm to 200°C and line a small baking tray with baking paper. Place the grapes on the baking tray, drizzle with oil, honey and vinegar. Top with garlic, thyme sprigs and season with salt and pepper. Bake for 15 to 20 minutes or until the grapes are lightly golden. Turn grapes once during cooking time.

While grapes are roasting, cook the camembert. Heat a small cast iron skillet on Induction Frying Sensor level 3. Add the oil, garlic and thyme, and place the whole camembert in the centre of the skillet. Turn camembert carefully when it has softened halfway up the sides, approximately 6-8 minutes. Cook for another 6-8 minutes.

While camembert is cooking, toast the almonds on Frying Sensor level 4. Occasionally stir to ensure even browning.

Serve the camembert in the skillet, topped with the roasted grapes and all of the cooking liquid. Sprinkle with almonds and serve with cubes of fresh bread.

Notes
