



Baked President Camembert with Caramelized Walnuts

Serves 4

Ingredients:

- 2 x 125g President Camembert
- 100g Walnuts
- 45ml (3 tbsp.) Honey (extra to serve)
- Melba toast to serve

Method:

1. Preheat the oven to 200°C. Line a baking tray with baking paper.
2. Lightly, cut a cross through the top skin of the other 2 Camemberts.
3. Place the Camemberts on a baking tray and bake for 5 minutes or until the cheese is softened.
4. In the meantime; toast the walnuts in a frying pan over medium heat. Add the honey and stir until well combined, leave to caramelize for 2-4 minutes. Stack the 2 camembert's on top of each other with a layer of nuts in between. Drizzle with honey and serve with extra caramelized walnuts. Serve with Melba toast.