

Baked Camembert with Figs and Honey

Servings: 4

Prep Time: 5min

Cook Time: 10min



Ingredients

- 1 Camembert
- 1tsp Honey
- 2 sprigs of thyme or marjoram
- 2 fresh or preserved figs (or Preserved watermelon, fresh grapes or berries)
- 1 large square of foil

Directions

1. Place the Camembert in the middle of the foil square.
2. Cut figs into eighths and place on top of cheese. Drizzle with honey and add herbs.
3. Wrap foil parcel by folding each corner into the middle and twisting into an easy carry parcel.
4. **Oven:** Place in a preheated oven at 180°C for 5 - 10 minutes.
5. **Braai:** Place next to the coals or on grid for 5 - 10 minutes. Do not heat for too long as cheese will become too runny.