

Deep-Fried Camembert with Cashews Nuts

Servings: 4-6

Prep Time: 5min

Cook Time: 5min±



Ingredients

- Honey
- Camembert cheese
- Cashews
- Sunflower oil
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Directions

1. Crush the cashew nuts until fine.
2. Heat a pot of oil until hot.
3. Place the Camembert cheese into the hot pot of oil and allow to deep-fry until golden brown.
4. Dip in some honey so that the outside of the cheese is sticky.
5. Roll the sticky Camembert in the crushed cashew nuts and serve.