

Baked Camembert

Cuisine: **French**
Food category: **Other**



Author: **Chloé Lasseron**

Company: **Retigo**



Program steps

Preheating: 200 °C

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 6

Name	Value	Unit
camembert cheese	1	pcs
black raisins	150	g
black olives	25	g
walnuts	40	g
Whole Garlic	1	pcs
fresh thyme	1	pcs
honey	20	g

Nutrition and allergens

Allergens: 8
Minerals: Ca, Calcium, Cu, F, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, Na, Phosphorus, Potassium, Se, Sodium, Zinc, Zn
Vitamins: A, B, C, E, Folate, Niacin, Riboflavin, Thiamin, Vitamin B6, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	137.5 kJ
Carbohydrate	24 g
Fat	4.8 g
Protein	1.9 g
Water	7.9 g

Directions

Cut the grapes in half, finely chop the garlic, olives, and thyme sprigs.

Mix the grapes, garlic, olives, walnuts, and thyme together.

Lightly score the top of the Camembert and add the fruit mixture.