Barbecued Camembert de Normandie AOP La Réserve des Crémiers



Informations

People : **4**
Preparation : **70 min.**
Cooking time : **15 min.**

Ingredients

- 1 Camembert de Normandie AOP La Réserve des Crémiers
- 1 clove of garlic
- 2 small sprigs of fresh thyme
- 10 cl dry cider
- pepper

Preparation steps

1. Preheat barbecue to 200°C.
2. Meanwhile, remove Camembert from box, prick cheese with a knife and marinate in cider for about an hour.
3. Soak box in a large quantity of cold water.

4. Peel garlic, remove germ and slice into little sticks. Drain cheese and insert garlic sticks and thyme flowers. Wrap cheese in a sheet of baking paper, put it back in the wet box and place under barbecue hood for 15 minutes.
5. Serve nice and hot with some toasted slices of French bread.



Recipe of Barbecued Camembert de Normandie AOP La Réserve des Crémiers : step 1



Recipe of Barbecued Camembert de Normandie AOP La Réserve des Crémiers : Step 2



Recipe of Barbecued Camembert de Normandie AOP La Réserve des Crémiers : step 3



Recipe of Barbecued Camembert de Normandie AOP La Réserve des Crémiers : Step 4

? **Tips and Ideas:** This recipe would serve more people if made using a whole Brie de Meaux. You could insert sun-dried tomatoes in the cheese if you wanted or alternatively cook it directly on the grate. You could also add a twist by using pear cider instead of apple cider.