

Calvados aged Camembert Isigny Ste Mère melted with Montbéliard sausages

Informations

People : 4

Preparation : 15 min.

Cooking time : 8 min.



Ingredients

- 1 Calvados aged Camembert Isigny Ste Mère
- 4 Montbéliard sausages
- ½ bunch of sage

Preparation steps

1. Preheat your barbecue to 230°C.
2. Make a cross incision in the camembert. Set aside at room temperature.
3. Cut the Montbéliard sausages into thick slices. Thread the sausage slices onto skewers.
4. Place on the barbecue grill and cook for two minutes on each side. Keep warm.
5. 15 minutes before serving, place the Camembert within its box on the barbecue plancha.



6. Lower the temperature to 150°C and let melt gently for 5 to 6 minutes.
7. Serve hot, accompanied by the grilled sausage slices garnished with a sage leaf.

? **Tips and Ideas** : This recipe can be prepared either for a festive appetizer or as a starter, accompanied by a beautiful salad.