

Camembert di bufala roasted with black olive tapenade, Extra Virgin Olive Oil, and Garlic Croutons

Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.



Ingredients

- 2 Camembert di bufala
- 120 g of Olive Tapenade (black or green, as per your preference)
- 1 baguette
- Herbs from Provence
- 3 cl of olive oil
- 1 clove of garlic
- Freshly ground pepper

Preparation steps

1. Preheat your barbecue to 220°C.
2. Meanwhile, cut the baguette into slices.
3. Brush with olive oil and season with the herbs from Provence.
4. Grill the baguette slices one by one on the barbecue plancha. Remove and set aside at room temperature.
5. Peel the garlic clove, cut it in half, remove the germ, and rub each bread slice with it.
6. 15 minutes before serving, make small cuts in the 2 Camembert di bufala using the tip of a knife.
7. Place the cheeses in a heat-proof dish.
8. Put it on the barbecue plancha and close the lid.
9. Cook for about 10 minutes until the cheeses become runny and slightly golden.
10. Upon removing from the barbecue, top the cheese with a generous spoonful of tapenade and serve hot as a convivial appetizer, accompanied by garlic croutons.