

Camembert de Normandie AOP "La Réserve des Crémiers" flambéed in Calvados, served with pan-fried apples and pears

Informations

People : 4

Preparation : 15 min.

Cooking time : 10 min.



Ingredients

- 1 Camembert de Normandie AOP "La Réserve des Crémiers"
- 3 cl Calvados
- 2 pears
- 2 apples
- 40 g semi-salted Isigny butter
- 20 g muscovado sugar

Preparation steps



Difficulty level: easy???

1. Preheat the oven to 200°C.
2. Score the Camembert de Normandie AOP “La Réserve des Crémiers” with the tip of a knife.
3. Place the cheese in an oven-safe dish.
4. Pour half of the Calvados over the cheese.
5. Bake for 6 to 7 minutes.
6. Meanwhile, cut the fruits into quarters without peeling them.
7. In a hot pan, melt the butter and sprinkle with the muscovado sugar.
8. As it starts to caramelize slightly, confit the fruits while keeping them crunchy.
9. Take the Camembert de Normandie AOP out of the oven, warm the remaining Calvados, and flambé by pouring it over the cheese.
10. Serve accompanied with the caramelized fruits.