

Roast Camembert with Pommeau and rosemary sprigs

✓ EASY | ⌚ 5 MIN PREPARATION TIME

| ⌚ 15 MIN DE CUISSON



INGREDIENTS FOR 4

- 1 Camembert of Normandy
- An apple
- Rosemary
- 3cl of Pommeau

PREPARATION

1. Unwrap the cheese, with a teaspoon make holes to pour in the Pommeau. Place sprigs of rosemary in the cheese and replace the cheese in its box.
2. Cook in the oven for 15 min (120°C).
3. Serve with slices of apple, bread or toast soldiers and salad.

