

# Glazed Grapes on Camembert

20–30 Min

## Ingredients 2 Portions

= Kotányi Produkte

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|---|---|
| 200 g | Green grapes, seedless |
| 200 g | Black grapes, seedless |
| 2 piece | Camembert, large |
| 1 piece | Baguette |
| 2 tsp. | Butter |
| 2 tbsp. | Olive oil |
| 2 tsp. | Honey |
| 2 tsp. | Brown sugar |
| 1 | Cup of walnuts |
| 4 tbsp. | White balsamic vinegar |
| 4 piece | Bay Leaves, Whole |

## Preparation

1. Wash the green and black grapes and cut in half lengthways. Leave a couple of each type of grape whole.
2. To make the Camembert: heat the oven to 200°C (392°F). Place the Camembert on a baking tray and coat the top with a little honey. Then bake for 10 minutes in the oven.
3. Melt the butter in a pan. Mix the grapes and bay leaves and toss through. Now add the brown sugar and stir. Quickly caramelize the brown sugar while stirring constantly. Use the balsamic vinegar to deglaze after two minutes.
4. Take the cheese out of the oven and place on a plate. Cover with the glazed grapes and bay leaves. Garnish with the walnuts and a little honey and serve with a baguette.