

# BBQ CAMEMBERT



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## INGREDIENTS

- Camembert w/ wooden box (no cardboard)
- Honey
- Rosemary
- Calvados

## METHOD

Remove the camembert from its box and remove all packaging, and soak the box in water for 10 minutes • Replace the cheese in the soaked box • Prepare a small hole in the centre and pour in some honey • Top with some rosemary • Alternatively drizzle with Calvados • Cover with the lid, wrap in aluminium foil and place in the BBQ coals for 10 minutes • Remove direct to the table, allowing guests to scoop out the melted cheese onto toast, crackers, etc.