



Cheeseboard with Baked Camembert

BAKED CAMEMBERT:

- 1 Wheel President Camembert
- Crushed Pink Peppercorns
- Fig Preserve

CHEESEBOARD:

- 1 Packet Melba Toast
- ¼ cup Pistachio Nuts
- ½ cup Dried Apricots
- ½ cup Marinated Olives
- ¼ cup Caper Berries
- 2 small bunches grapes, red and white
- 1 small salami roll, sliced

Preheat the oven on 200°C

For the baked camembert, place the camembert on a small oven proof dish. Sprinkle with crushed pink peppercorns and bake for 8 minutes. Finish off with pieces of fig preserve and serve on the cheeseboard. Serve while hot

For the cheeseboard, place all the items neatly on a large plate or wooden board.