



Oven Camembert with red fruits



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



3 tbsps of Gallo Porto Wine Vinegar

- 1 Camembert cheese
- 4 tbsps of red berries jam
- 100g of red berries
- 50g of walnuts
- To taste: rosemary

Method of preparation

1

Cook the cheese in a pre-heated oven at 190°C inside the box, without the paper and the lid, for approximately 12 minutes.

2

Meanwhile, in a heated pan, place the vinegar, the jam and 50 ml of water. Bring to the boil.

3

When it has tickened, add the red berries and mix.

4

Remove the cheese from the oven, put the berries syrup on top and sprinkle with rosemary and chopped walnuts.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



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