

Grilled Camembert with grape salsa

Total time **30 mins** 10 mins preparation time 20 mins cooking time

Nutritional facts (per portion):
3920 kJ / 937 kcal

Fat: **55 g** Protein: **72 g**
Carbohydrates: **16 g**

INGREDIENTS

2 portion(s)

Cheese:

1 large Camembert cheese
1 clove of garlic

Salsa:

150 g red grapes
2 tbsp Kikkoman Sauce for Rice - sweet
2 tbsp olive oil
1 tsp lime juice
1 tbsp white wine vinegar
1 tbsp flaked almonds
1 shallot
1 tsp fresh thyme leaves
1 tsp chopped fresh mint leaves
1 tbsp Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

1 large Camembert cheese - **1** clove of garlic
Remove outside wrapping from the Camembert, but leave in its wooden box. Remove the lid and make several small punctures in the cheese with the tip of the knife. Cut the garlic into thin slices and insert them into the holes.

Grill the cheese in the box (without the lid) at 180 °C for 10 - 15 minutes or until the cheese melts.

Step 2

150 g red grapes - **2 tbsp** Kikkoman Sauce for Rice - sweet **2 tbsp** olive oil - **1 tsp** lime juice - **1 tbsp** white wine vinegar - **1 tbsp** flaked almonds - **1** shallot - **1 tsp** fresh thyme leaves - **1 tsp** chopped fresh mint leaves - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Cut the grapes in half and place in a bowl. Add the Sweet Soy Sauce, olive oil, lime juice, vinegar, flaked almonds, chopped shallot, thyme, mint and Kikkoman Soy Sauce. Mix everything together and set aside. When the Camembert is ready, drizzle the salsa over the grilled cheese.