KIKKOMAN

Grilled Camembert with grape salsa

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

Nutritional facts (per portion):
3,920 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	purple 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
Select Camembert in wooden packaging without any additional wrapping, 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 packaging (without the lid) at 180 °C for 10 - 15 minutes or until the cheese melts.

Step 2

150 g purple 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 Kikkoman Sauce for Rice, 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.