

Camembert di bufala roasted with black olive tapenade, Extra Virgin Olive Oil, and Garlic Croutons



Informations

People : 4 Preparation : 20 min. Cooking time : 10 min.

Ingredients

- 2 Camembert di bufala
- 120 g of Olive Tapenade (black or green, as per your preference)
- 1 baguette
- Herbs from Provence
- 3 cl of olive oil
- 1 clove of garlic
- Freshly ground pepper

Preparation steps

- 1. Preheat your barbecue to 220°C.
- 2. Meanwhile, cut the baguette into slices.
- 3. Brush with olive oil and season with the herbs from Provence.
- 4. Grill the baguette slices one by one on the barbecue plancha. Remove and set aside at room temperature.
- 5. Peel the garlic clove, cut it in half, remove the germ, and rub each bread slice with it.
- 6. 15 minutes before serving, make small cuts in the 2 Camembert di bufala using the tip of a knife.
- 7. Place the cheeses in a heat-proof dish.
- 8. Put it on the barbecue plancha and close the lid.
- 9. Cook for about 10 minutes until the cheeses become runny and slightly golden.
- 10. Upon removing from the barbecue, top the cheese with a generous spoonful of tapenade and serve hot as a convivial appetizer, accompanied by garlic croutons.