



Consejo del chef

Serve the cheese on a cutting board with grapes on the top and garnish with the rosemary sprig and pecan nuts to make it shine on your New Year's eve dinner table.

Raciones para 1

- 1 Bunch of red grapes
- 1 Piece of vegan cheese camembert-style
- 1 Teaspoon of coconut oil
- 1 A Pinch of ground white pepper
- 1 Teaspoon of ground cinnamon
- 1 Sprig of fresh rosemary
- A bunch of pecan nuts

- 1 Place the bunch of grapes in a dish suitable for the oven and lined with parchment paper. Cover the grapes gently with coconut oil or use a brush. Sprinkle white pepper and cinnamon over.
- 2 Bake for 30 minutes at 180 °C or until they break a bit and begin to look gold.
- 3 Remove it from the oven and place the cheese inside to cook for just 5-10 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/queso-camembert-vegano-horno-uvas/>

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