



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/en/receta/queso-camembert-vegano-horno-uvas/>

