# Grilled grapes with cheese



**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/