

Less than 30 minutes

Serves 6 as a starter

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Ingredients:

- 1 packet (100g) raw almonds
- 8 sprigs thyme, leaves picked
- 2 sprigs rosemary, leaves picked
- 2 packets (200g each) asparagus
- Glug olive oil
- Salt and milled pepper
- Squeeze of lemon juice
- 1 large wheel (250g) camembert

**GOOD IDEA**

Asparagus not in season?

Use green beans or  
crackers instead.

Method:

1. Preheat oven to 180°C.
2. Toast almonds, add herbs and roughly chop.
3. Toss asparagus in olive oil and grill or pan-fry until tender.
4. Season well and add a squeeze of lemon juice.
5. Bake cheese on a baking tray lined with baking paper for about 15 minutes.
6. Serve cheese straight out of the oven with almond topping and asparagus dippers.