

Less than 30 minutes

Serves 4-6

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Ingredients:

- 12 figs, scored or halved
- 12 slices prosciutto ham
- 1 PnP baguette, thinly sliced
- 2 Tbsp (30ml) butter, melted
- 3 wheels (about 125g each) camembert
- 2 Tbsp (30ml) honey + extra for serving
- 2 Tbsp (30ml) pomegranate rubies
- 1 Tbsp (15ml) chopped fresh thyme

Method:

1. Preheat oven to 180°C.
2. Tightly wrap each fig with 1 slice prosciutto. Set aside.
3. Arrange baguette slices on a baking tray and brush with melted butter.
4. Bake for 5 minutes or until golden. Set aside.
5. Arrange camembert wheels in a single layer on a lined baking tray.
6. Drizzle with honey and bake for 5-10 minutes or until soft to the touch.
7. Transfer camembert to a serving platter and top with figs.
8. Garnish with pomegranate rubies, drizzle with extra honey and scatter with thyme.
9. Serve immediately with baguette slices on the side.