



# CAMEMBERT BBQ



*Graindorge has created a delicious Camembert flavored with Calvados and aged with "Herbes de Provence" for BBQ parties*

## *Recipe:*

- ★ *Take the Camembert au Calvados out of its wrapper and set aside*
- ★ *Soak the bottom of the wood container in water for a few minutes*
- ★ *With the tip of a paring knife, make several crisscross slits in the surface of the cheese*
- ★ *Drizzle the honey included in the package*
- ★ *Add freshly ground pepper to taste*
- ★ *Wrap the Camembert in a thin sheet of aluminum foil and return it to the container.*
- ★ *Replace the lid on the box.*
- ★ *Place on the BBQ grill, away from the flame, for about ten minutes*
- ★ *Serve with chunks of bread toasted over the embers*



*\*Honey included in the package*

## Product specifications

Unit net weight	250 g / 8.8 oz
Unit /per case	12
Case gross weight	7.65 LBS
BB days / weeks	60 DAYS ~ 8.5 WEEKS

