

BOX BBQ CAMEMBERT

Serves 2-4

1 Whole Camembert in a box
Handful small rosemary sprigs
2 garlic cloves, cut into slivers
Cherry tomatoes
3 tbsp extra virgin olive oil
Freshly ground black pepper

Remove the cheese from the box and take off the wrapper from the cheese itself.

Slice the cheese in half horizontally and push sprigs of rosemary, cherry tomatoes and slivers of garlic into both halves of the cheese.

Place the two halves together and press together gently to seal in the herbs and tomatoes.

Place the cheese back in the box and replace the lid.

The cheese can now be cooked inside a 'kettle-type' barbecue or in the oven for approx 10-15 mins or until the cheese is soft and melted.

Serve with warm crusty bread and a selection of vegetables for dunking e.g. strips of pepper, mange tout or babycorn.