

Ingredients:

- A round of Camembert or Brie
- A handful or two of (unsalted) Nuts – any type of nuts will work well
- 2 tablespoons brown sugar
- 2 tablespoons Water

Directions:

Pre-heat the oven to 180C

Place the cheese, on a baking sheet, on the middle shelf of the oven. Leave for around 5 or 6 minutes until the inside of the cheese is soft, gooey and runny.

Place the nuts on an oven tray and put them in the oven to toast for a few minutes – keep an eye on them as they can burn easily.

In the meantime make the sauce. Place the sugar and water in a small saucepan over a medium heat until the sugar has melted (do not stir). Turn up the heat and boil until you have a thick syrup.

Remove the cheese from the oven and place it on your serving tray. Stir the nuts into the sugar syrup until well coated and then spoon over the cheese. Serve with crackers, crusty bread or crudites for dipping.