

CAMBOZOLA with baked figs

 35 minutes  4 servings

INGREDIENTS:

- 200 g CAMBOZOLA
- 8 figs
- 50 g pistachios, chopped
- 20 g honey



PREPARATION:

1. Wash the figs thoroughly, and cut in half lengthwise. Place the fig halves cut-side up on a baking tray lined with baking paper. Cut the CAMBOZOLA into small pieces and place on each fig half. Sprinkle the chopped pistachios generously over the cheese.
2. Preheat oven (200°C top/bottom heat, 180°C convection). Bake the figs in the preheated oven for about 10–12 minutes or until the CAMBOZOLA has melted and the figs are soft. Remove the baked figs from the oven, and drizzle honey over the warm figs.