



Camembert & Honey

with Roasted Grapes & Rosemary

Sweet roasted grapes, creamy baked Camembert and fragrant rosemary come together to create a warm, elegant sharing dish that's perfect for entertaining. Finished with a generous drizzle of pure Australian Mountain Mist Wildflower Honey and served with warm artisan sourdough.

SERVES 4-6 | PREP 10 mins | COOK 20 mins | DIFFICULTY EASY

INGREDIENTS

- 1 wheel Camembert (approximately 220–250g)
- 2 cups seedless red grapes
- 2 tbsp Mountain Mist Wildflower Honey
- 2 sprigs fresh rosemary
- 2 tbsp extra virgin olive oil
- Freshly cracked black pepper
- Sea salt flakes
- ¼ cup toasted walnuts (optional)
- 1 rustic sourdough loaf, sliced and lightly toasted

METHOD

1. Preheat your oven to 200°C.
2. Place the grapes on a baking tray with the olive oil, one tablespoon of honey and half the rosemary leaves. Toss gently to coat.
3. Roast for 18–20 minutes, until the grapes begin to soften and lightly caramelize, releasing their juices.
4. While the grapes roast, allow the Camembert to come to room temperature for around 30 minutes.
5. Arrange the Camembert on a serving platter with the roasted grapes, spooning over any warm roasting juices.
6. Scatter with the toasted walnuts, remaining rosemary leaves and a pinch of flaky sea salt and cracked pepper.
7. Finish with another generous drizzle of Mountain Mist Wildflower Honey and serve immediately with warm slices of crusty sourdough.

MOUNTAIN MIST TIP

Roasting the grapes intensifies their natural sweetness and creates a beautiful syrup that mingles perfectly with warm Camembert and Australian Mountain Mist Wildflower Honey.

Gather around the table.