

Air fryer baked Camembert with plums

Total time **17 mins** **5 mins** preparation time **12 mins** cooking time

Nutritional facts (per portion):
2,730 kJ / 650 kcal

Fat: **39 g** Protein: **30 g**
Carbohydrates: **44 g**

INGREDIENTS

2 portion(s)

250 g	Camembert
0.5 tsp	olive oil
2	sprigs fresh rosemary
200 g	plums
25 g	walnuts
4 tbsp	<u>Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste</u>
0.5 tsp	black pepper
2 slices	sourdough toast

PREPARATION

Step 1

250 g Camembert - **0.5 tsp** olive oil - **2** sprigs fresh rosemary

Score the top of the Camembert, drizzle with the olive oil and insert the rosemary into the cuts. Place in an air fryer-safe dish.

Step 2

200 g plums - **25 g** walnuts - **3 tbsp** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

Cut the plums into quarters and mix with the walnuts and Kikkoman Teriyaki BBQ Sauce Honey. Arrange next to the Camembert and cook in the air fryer at 200 °C for 12 minutes.

Step 3

1 tbsp Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste - **0.5 tsp** black pepper - **2 slices** sourdough toast

After air frying, drizzle everything with more Kikkoman Teriyaki BBQ Sauce Honey, sprinkle with the black pepper and serve with the toast.