



CAMBOZOLA apple raclette

 15 minutes

 4 servings

INGREDIENTS:

- 250 g CAMBOZOLA
- 2 apples
- 100 g walnuts
- 100 g dried cranberries
- 2 tbsp honey



PREPARATION:

1. Cut the CAMBOZOLA into slices. Wash and halve the apples and cut into thin slices. Coarsely chop the walnuts.
2. Arrange the apple slices, cranberries, and walnuts in the raclette pans. Place the CAMBOZOLA on top and gratinate under the hot raclette grill for approx. 3–5 minutes. Drizzle with honey.