



INGREDIENTS

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

CAMBOZOLA apple raclette

INSTRUCTIONS

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.



15 minutes



4 servings