

Caramelized Isigny Camembert with Fig Jam and Marcona Almonds

- 2 ea. 250 g Camemberts (Isigny is my favorite but Le Châtellian is good too.)
- 1 jar Adriatic fig spread (8 oz. jar)
- ½ C. Sugar
- ½ C. Marcona almonds

Crackers, grapes, and whatever else you like with a soft cheese

1. Hours before service, slice the cold Camembert in half through the middle so it produces two discs.
2. Spread fig spread evenly on both halves.
3. Close halves. Place on the platter upon which you will serve them. Cover loosely and allow to come completely to room temperature before service. Keep away from kids and dogs.
4. At service, place sugar in a skillet with just enough water to wet. Bring to a simmer and cook slowly until it becomes a light amber. You need to watch this closely. Sprinkle almonds over cheese while waiting. (BE CAREFUL!!! Hot caramel hurts a lot!) At this point, go a few seconds more and pour immediately over both cheeses.
5. Yum!