

# Baked Brie



A sumptuous appetizer that only takes 5 minutes to prepare! This crowd pleaser will surely impress with its rich salty creamy oozy centre and sweet and sour topping. Hot cheese...need I say more?

## **Ingredients**

200g - 250g wheel of Brie

1 cup fresh or frozen cranberries

½ cup sugar

1 tsp balsamic vinegar

½ cup orange juice

¼ cup walnuts, chopped

1-2 rosemary sprigs

## **Method:**

1. Preheat the oven to 170C/160C fan forced.
2. Place cranberries, sugar, balsamic vinegar, rosemary and orange juice in a small saucepan. Season with salt and pepper. Bring to boil, and cook for 5 minutes or until the juices have

slightly thickened. Remove from heat and set aside.

3. Bake brie in an ovenproof serving dish for 10-15 minutes or until soft. Pour cranberry mixture over brie and garnish with walnuts. Serve with crackers or sliced grilled bread