

# Christmas Baked Double 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?[Watch Video](#)

*Recipe supplied by Community Co.*

## **Ingredients**

125 g Community Co Double Brie  
1 cup of fresh or Community Co dried Cranberries  
1/2 cup of Community Co Honey  
1 tsp of Community Co Balsamic Vinegar  
1/2 cup orange juice  
1/4 cup of Community Co Walnuts, chopped  
2 rosemary sprigs  
Serve with Community Co savoury crackers

## **Method:**

1. Preheat the oven to 170°C (160°C fan forced).
2. Place cranberries, honey, 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 Double Brie in ovenproof serving dish for 10-15 minutes or until soft. Pour cranberry mixture over Double Brie and garnish with walnuts. Serve with crackers.