



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 we say more?



EASY



5 MINS



15 MINS



8

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

Instructions

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.

Recipe supplied by Community Co.