

BAKED BRIE

with Pistachios, Almonds and Apricot Jam

INGREDIENTS

Prep Time: 15 Minutes
Servings: 6

1 wheel Brie Cheese
1/3 cup Apricot Jam
3 tablespoons Slivered or Sliced Almonds
3 tablespoons Shelled Pistachios, chopped
Crackers and Apple or Pear Slices to serve

DIRECTIONS

1. Preheat oven to 350F. Place brie on parchment lined baking sheet. Top with apricot jam, pistachios and almonds.
2. Bake 10-12 minutes until heated through. Carefully move to serving tray or cheese board (will have an almost molten consistency held together by the exterior rind, be careful when moving as not to break the rind and spill the cheese). Serve immediately.

