

Baked Brie

Prep: 3 min

Cook: 15 min

Serves: 6 - 10

Ingredients:

- 250 - 500g / 8 - 16 oz round brie
- 2 tbsp honey or maple syrup (optional)
- 1 thyme sprig (optional)

FOR SERVING:

- Crostini or other sturdy crackers
- 1 bunch purple grapes (or green, optional)

Method:

1. Preheat oven to 180°C/350°F (all oven types).
2. Unwrap brie and place in a small, shallow ovenproof dish slightly larger than the brie OR a piece of crumbled baking / parchment paper. (Note 2)
3. Bake for 15 to 20 minutes (for 250g/8oz), or until melted through. (For 500g/1lb, increase to 25 minutes). Alternatively, microwave on high for 2 minutes (no one will know!). To check, gently touch the centre of the brie - it should feel very soft, like it is about to collapse if you press any harder.
4. Carefully transfer to serving plate / board - it's delicate (transfer on paper if you used paper).
5. Drizzle with honey, top with sprig of thyme (if using).
6. Serve immediately with crostini on the side for scooping. Provide a knife to cut through the rind and a cheese or pate knife (or similar) to scoop cheese up onto crostini.

Enjoy!! 😊