



BASIL & CHOCOLATE BAKED BRIE



- Serves 8-10
- Pair with Iron Hub Syrah
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INGREDIENTS

Fresh basil and dark chocolate accentuate the creamy, dreamy decadence of baked brie in this simply scrumptious appetizer.

- 1 wheel of brie (8 ounces)
- 3 ounces 72% dark chocolate, broken into ¼-inch pieces
- 4 basil leaves, torn in pieces

DIRECTIONS

- Preheat oven to 375°F.
- Slice off the top half of the brie wheel, then place the bottom half in an oven-safe ramekin. Cover the open side of the brie evenly with chocolate and basil, then replace the top half of the brie.
- Bake until cheese is bubbling, about 10-15 minutes. Serve immediately with crostini.
- Prep time: 5 minutes
- Cook time: 15 minutes

Photo and Recipe Courtesy of Nugget Markets
Signature Recipes