



ROASTED TOMATO BRIE DIP



- Pair with Iron Hub Rosé
- Prep time: 40 minutes
- Cook time: 25 minutes
- Cool time: 10 minutes
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INGREDIENTS

- 8 oz. Brie round, rind removed and softened
- 8 oz. Cream Cheese, softened
- 5 large tomatoes, halved and seeded
- ¼ cup Balsamic Vinegar
- ¼ cup Olive oil
- 1 Tbsp. fresh rosemary, finely chopped
- ½ tsp sea salt (or kosher salt)
- ½ tsp. fresh ground pepper
- 3 cloves Garlic, minced
- ¼ cup fresh Basil, chiffonade
- Baguette, sliced and toasted (crostini)

DIRECTIONS

- Preheat the oven to 450 degrees.
- Lay tomato halves, that have been seeded and patted dry, sliced side up on a baking sheet. Mix balsamic vinegar, olive oil, rosemary, salt, pepper, and garlic in a small bowl. Drizzle over the tomatoes.
- Bake for 30 minutes until roasted. Remove from baking sheet and allow to cool. Dice when cool enough to handle.
- Reduce oven temperature to 350 degrees.
- In a mixer or a large bowl, beat together cream cheese and brie until well combined. Add in diced tomatoes with their juices and basil. When incorporated together, pour the mixture into an oven-proof bowl and bake 25–30 minutes until golden brown and bubbly.
- Allow to cool for 10 minutes. While cooling, toast the sliced baguette (crostini).
- Serve with crostini or water crackers. Also, serve with charcuterie and Kalamata Olives.
- Note: To chiffonade basil, rinse and dry fresh basil leaves. Stack 5 or 6 leaves together, roll them long-wise and slice thinly. It makes little ribbons of the basil.