

Baked Brie with Walnuts

INGREDIENTS

1 wheel of brie
1/4 cup honey
1/2 cup toasted MyOrganics™ Walnuts, chopped
sea salt to taste
crackers to serve

INSTRUCTIONS

1

Preheat oven to 180°C. Place the brie into a casserole dish. It is easiest to cook brie in an oven safe dish you can serve in, as the brie will be soft to transfer between plates.

2

Place into the oven and bake for 10-15 minutes, until softened. Be careful not to cook too long as you don't want the brie melting on the plate, prior to serving.

3

While cheese cools, place nuts on a clean baking sheet; bake for a few minutes, keeping a close eye on them, until toasted and fragrant. Sprinkle nuts over cheese.

4

Place honey in a small saucepan and bring to a boil over medium heat; simmer 1 to 2 minutes. Drizzle warm honey over slightly cooled cheese and nuts, sprinkle with sea salt. Serve with crackers.