



Baked Brie

Gaggenau Appliance:
Preparation Time: 5 minutes
Cooking Time: 15 minutes
Serves: 6-8

Ingredients

1 large round brie
1 tbsp vincotto
Small bunch Muscatels
Fresh thyme leaves
1 baguette, cut into thin slices
2-3 tbsp olive oil, for brushing

Method

Preparation

1. Preheat oven to Hot air 180°C.
2. Unwrap brie and place on a piece of baking paper in a small ovenproof dish. Drizzle over vincotto and top with muscatels and thyme. Set aside.
3. Brush the baguette with oil and place on an enamel baking tray.
4. Place the brie in the oven and bake for 5 minutes on shelf position 1. Add the baguette slices and toast for another 5 minutes each side on shelf position 3 or until golden and crisp.

To finish

1. Scatter with chopped chives and extra parmesan