

Baked Brie with Cranberries

(From The Cheese Handbook)

Ingredients:

1 oz. fresh breadcrumbs, toasted
1 T. parsley, chopped
1 tsp. dried cranberries, finely chopped
4 x 2 oz. pieces of brie
1 egg, beaten
8 oz. cranberries, defrosted if frozen
3 T. orange rind, grated
5 T. orange juice
1/2 inch piece of fresh ginger root, grated
4 oz. sugar
Rocket or lettuce leaves
4 thick slices of French bread, toasted
snipped chives

Directions:

To make the relish, place the cranberries, grated orange rind and juice, ginger and sugar in a blender and work to a coarse puree. Leave to stand for 1 hour before serving.

To make the baked brie, mix the toasted breadcrumbs with the parsley, thyme and dried cranberries. Dip each piece of brie into the beaten egg then coat evenly with the breadcrumb mixture.

Place the pieces of coated brie on a greased baking sheet and bake on the middle shelf of a preheated oven @ 425° for 8 minutes. Remove the brie from the oven and cool briefly.

Arrange the rocket or lettuce leaves on 4 plates. Spoon some cranberry relish on each plate, place each piece of warm brie on a slice of toasted French bread, and top with extra cranberry relish. Garnish with chives and serve.

Serve with a light, fruit forward white like Vibrante or White Riesling.

