



BAKED BRIE WITH FRUIT AND NUTS

INGREDIENTS

- 4 tbsp fig jam or preserves
- 1/4 cup Prima Olive's Cranberry Walnut Olive Oil and Cranberry Balsamic
- 1/3 cup dried cranberries
- 1/3 cup dried mission figs, sliced
- 1/3 cup shelled pistachios, roughly chopped
- 1/3 cup walnut roughly chopped
- 13-oz French Brie Baker
- French bread or Pita for dipping

INSTRUCTIONS

- 1 Preheat the oven to 375 degrees F.
- 2 Place the fig jam/preserves in a microwave-safe dish. Microwave for 30 seconds to soften.
- 3 In a small bowl, combine the sliced dried figs, nuts and cranberries. Add olive oil and mix well to coat the nut mixture.
- 4 Place the round of brie in a small cast iron skillet or oven-safe dish. Using a knife, coat the brie with jam.
- 5 Top the brie with the nut mixture.
- 6 Place the brie dish on a baking sheet. Bake in 375 degree F-heated oven for 10 minutes (or until brie starts to ooze, but not melt).
- 7 Drizzle with Cranberry Balsamic
- 8 Serve warm with your favorite bread

