

Method:

Preheat the oven to 350 F.

Place the Brie onto a baking tray lined with parchment paper.

Use a sharp knife to score the top of the cheese in a crisscross fashion.

Mix the olive oil and 2 tablespoons of honey together, then brush it onto the top of the Brie.

Roughly chop the walnuts; set them aside.

Slice the figs into quarters and arrange them on top of the cheese.

Bake the cheese for 15 minutes.

Take it out of the oven and drizzle the remaining tablespoon of honey over the warm figs. Add the chopped nuts and fresh Rosemary, if using.

Serve warm with a fresh baguette & a chilled glass of Rosé!



Baked Brie with fresh figs & honey.

Ingredients:

1 round of mild Brie cheese – or other white rind cheese

1 tablespoon extra-virgin olive oil

3 tablespoons honey, divided.

4 small figs

¼ cup toasted walnuts

1-2 sprigs of fresh Rosemary

