

# Baked Brie

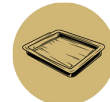


In this delectable recipe, Chef Tucker reimagines the classic baked brie, infusing it with her creative twist. Departing from the conventional pastry-wrapped cheese, Tucker envelops the brie in a medley of chopped nuts, dried fruits, zesty orange juice, and a rich assortment of aromatic herbs. The outcome? A blissful symphony of cheesy delight that's not to be missed. Don't overlook this culinary gem; be sure to experience a baked brie that boasts both exquisite flavors and irresistibly gooey texture.

## Culinary Skills



Flambé



Baking



Sauté

## Ingredients

- 3/4 cup dried apricots
- 1 fresh peach
- 1/2 bunch fresh thyme
- 1/2 bunch fresh sage
- 1/4 cup shelled pistachios
- 6 oz orange juice
- Balinese Truffle Salt, to taste
- 2 tsp Aleppo pepper
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 2 oz Madeira, whiskey or any high proof alcohol
- 1 lime
- 1 wheel Mt. Tam Brie
- Truffle Honey, to taste
- Rustic Bakery Cracker

## Mise en Place

- Cutting board
- Chef's Knife
- Small pot
- Lighter
- Spatula
- Baking dish

## Directions

- 1 Preheat your oven to 350°F.
- 2 Finely dice the dried apricots and the fresh peach
- 3 Pick and chop the thyme and sage.
- 4 Chop the pistachios.
- 5 In a small pot over medium heat, stir together the apricots, most of the OJ, a pinch of salt, a tablespoon each of the thyme and sage, and half of each of aleppo pepper, onion powder, and garlic powder.
- 6 Once most of the liquid has cooked off, turn off the heat. Add the alcohol and use your lighter to flambé!
- 7 After the flame has died down, zest in the lime. Squeeze in the lime juice and the remaining orange juice and stir to combine.
- 8 Add the brie to a baking dish. Top with the fruity concoction and bake until very soft, about 5–7 minutes.
- 9 Take out of the oven and top with more fresh herbs and the pistachios! Grab your favorite crackers and dig in!