

Recipes by Chef Raimund



Serves 10

Baked Brie

600 grams	Brie, whole or cut in large chunks
1 cup	Dates (or Apple wedges), cut coarsely
½ cup	Dried Apricots, cut in thin strips
½ cup	Walnuts, Pecans or Almonds
¼ cup	Cranberries, dried
½ cup	Maple Syrup
6 sheets	Phyllo Dough
¾ cup	Butter
1	Serving Tray, suitable for high temperatures

Preheat an oven 350 degrees F.

Lay out one sheet of phyllo at time and brush with butter, and then cover with the next sheet of phyllo.

Mix dried fruits together and place in the centre of the phyllo.

Place your brie on top of the dried fruits.

Pour half the maple syrup on top of the brie and quickly pick up the sides of the phyllo to fold over brie, this is to make a secure pocket for the brie to bake in.

Turn the brie in phyllo over so it is seam side down and place on your baking/serving tray.

Bake in 350 oven for about 15-20 minutes or until golden.

Remove from oven and let rest for at least 10 minutes (some syrup will leak out that's okay).

Garnish with a few dates or apple wedges, apricots, toasted almonds, the rest of the maple syrup, fresh fruit, anything really.

Variations:

This recipe can be varied greatly and still work.

Try substituting different dried fruits, or toasted nuts; almonds, pecans, walnuts all work very well.

Try using smaller quantities of fresh fruit; pineapples, plums, berries, apples work well, (no melons).

This dish can also be baked on a baking tray then after resting for 10 minutes carefully transferred onto your serving dish.