

RECIPE | TOMATOES

BRIE WITH ROASTED SWEET GRAPE TOMATOES



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INGREDIENTS

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1 whole wheel Brie cheese
- 3 cloves garlic, minced
- 2 tbsp olive oil
- 1 tbsp balsamic glaze
- Sea salt and black pepper, to taste
- 5-6 Basil leaves, for garnish
- 1 French baguette or crackers

DIRECTIONS

1. Preheat the oven to 425°F. Arrange the tomatoes in a single layer on a baking sheet. Season with garlic, olive oil, black pepper and salt. Gently toss to coat with oil and disperse seasoning evenly. Place in the oven and cook for 5-10 minutes until tomatoes are slightly bursting.
2. Reduce the heat of the oven to 350°F. Peel back the top of the Brie by slicing an X on the top. Place in an oven safe dish and bake for 5-7 minutes until the cheese starts to ooze, but not melt.
3. Spoon tomatoes decoratively on top of the Brie and place back in the oven for 5 minutes or until the cheese is warmed again.
4. Garnish with balsamic glaze and basil. Serve with French baguette slices or crackers.



TOTAL TIME

15 minutes

PREP TIME

10 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy