

**TOTAL TIME**

15 minutes

PREP TIME

10 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES

BRIE WITH ROASTED SWEET GRAPE TOMATOES

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.

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