



MOLTEN BRIE CHEESE WITH FIGS AND WALNUTS

For 3 to 4 people • Preparation time 15 MIN • Cooking time 35 MIN

INGREDIENTS

- Brie (about 500g) at room temperature
- 3 dried figs
- 1/3 cup walnuts
- 3 tablespoons maple syrup
- 2 sprigs thyme

METHOD

1. Preheat your oven to 375 degrees.
2. Cut the baguette on the bias, about ¼-inch thick. Place the pieces on a baking sheet and season with a pinch of fleur de sel, pepper, thyme and a drizzle of olive oil.
3. Place in the oven for about 10-15 minutes, until the crostini are golden and crisp. Remove from oven and set aside.
4. While the Crostini are baking, you can place the walnuts in the oven to roast them at the same time. Roasting the nuts will take a maximum of 10 minutes.
5. Place the brie on a cookie sheet with parchment paper. Place in the middle of the oven for 15-20 minutes, until the brie is soft to the touch. Place on a serving plate.
6. Whilst the Brie is baking, with a meat tenderizer, mortar and pestle or with the bottom of a saucepan, crush nuts until you obtain small pieces.
7. Cut the figs into 8 pieces each in order for the figs and walnuts to be the same size.
8. Place the walnuts, figs, 2 sprigs thyme and maple syrup in a pan. Incorporate all the ingredients over medium heat until the maple syrup coats the nuts and figs and starts to froth.
9. Once you take the brie out of the oven, place the walnut mixture on top and serve with the Crostini.