



You can make this scrumptious *Baked Brie* using any of our Balsamic Vinegar Chutneys. We used Pear & Fig in a white balsamic seasoned with ginger for this one and served with our Fresh Multigrain Focaccia with Italian Herbs.

Simply cut a hexagon into the top of the brie, fill with chutney and bake at 350F for approx 20 minutes until soft & bubbling. Perfect for sharing with friends..... dip in & enjoy!