
CO^{KITCHEN}NNAISSÉUR

Caramelized Onion With Fig Baked Brie



This is a fancy little appetizer that is not difficult to make. The fig in our new Caramelized Onions with Fig is a perfect complement to the creamy cheese. It is ideal for entertaining because everything can be done ahead and the wheel placed in the oven just as your guests arrive...enjoy!

ingredients

1 tsp	<i>Moroccan Spice Blend</i>
1 Tbsp	<i>Roasted Garlic Olive Oil</i>
One 16oz	Wheel of Brie or Camembert cheese (3-5 inch diameter wheel)
1 jar	<i>Caramelized Onions with Fig</i>
1 whole	Apple - green Granny Smith, cut in wedges

instructions

1. Preheat the oven to 350°F.
2. In a small bowl, stir the Moroccan Spice Blend and Roasted Garlic Olive Oil together. Using a pastry brush spread the mixture on all sides of the wheel.
3. Place the painted wheel in an oven proof dish. Spread the Caramelized Onion with Fig over the top. Place the dish in the middle of the oven. Bake for 20 to 25 minutes or until the wheel puffs out and the cheese is soft. Remove from the oven and serve immediately with green apple wedges and fancy crackers