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# KITCHEN CONNAISSEUR

## Mango Chutney Baked Brie



This sweet/savoury combination is both creamy and delicious. In the recipe below we have used our spicy Mango Chutney...but there are many options with this warm appetizer. The recipe also works with our Pomegranate Chutney, Curry and Cream Sauce, and Sun Dried Cherry Sauce.

### *ingredients*

- 1 tsp            Moroccan Spice Blend
- 1 Tbsp         Roasted Garlic Olive Oil
- 1 16oz         Wheel of brie or camembert cheese (a 4-5" wheel)
- 1 cup (1 jar) Mango Chutney
- 1                French Baguette cut into 1/2 inch slices, or fancy crackers

### *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 brie wheel.
3. Place the painted brie wheel in an oven proof dish. Spread the Mango Chutney 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 slices of baguette or fancy crackers.