



BAKED BRIE WITH HONEY & THYME

https://www.mainland.co.nz/recipe/Baked_Brie_with_honey_and_thyme.html



PREP TIME

5 MINS

COOKING TIME

10 MINS

SERVES

4

Goey, oozy perfectly melted brie is the perfect dish all year long. Whether its a cozy winter night or a hot summers evening.

Ingredients

- 1 Mainland Special Reserve Double Cream Brie
- 2 tbsp honey
- 2 sprigs thyme
- Bread/ Crackers of your choice to serve
- Grapes/ or any fruit of your choice

Method

1. Preheat oven to 200 degrees celsius
2. Line baking tray with parchment paper
3. Score the top of the brie and then drizzle over the honey and top with the sprigs of thyme.
4. Bake the brie in the oven for 10mins until the cheese is melted and gooey.
5. Serve with any crackers or breads or fruit of your choice.