



BAKED BRIE WITH CRANBERRIES & ALMONDS

WINE PAIRING-2024 ROSÉ OF CABERNET FRANC



INGREDIENTS

Cranberry Sauce:

2 cups cranberries, rinsed

½ cup water

1/4 cup orange juice

½ cup granulated sugar

1 tsp orange zest

Other:

1 round brie

orange zest

1/4 cup honey roasted almonds, chopped
crackers for serving

INSTRUCTIONS

01

For the sauce: In a medium saucepan combine cranberries, orange juice, orange zest and water. Bring to a boil, then reduce heat to medium-low. Cook for 10-15 minutes, then remove from heat.

02

For the brie: Preheat oven to 375 F. Line baking sheet with parchment paper. Place brie round over parchment paper. Bake for 10-12 minutes.

03

Top with cranberry sauce and chopped almonds. Add some orange zest on top.

04

Serve and enjoy!

PREP TIME

Prep | 10 MINS

Cook | 15 MINS

Total Time | 25 MINS