

BAKED BRIE CROSTINI WITH ROASTED BALSAMIC GRAPES & ROSEMARY



Recipe Instructions:

Prep Time: 10 minutes Total Time: 35 minutes Servings: 4 (16 total pieces)

INGREDIENTS

- 1 wheel of brie (200-250g)
- 2 cups red seedless grapes
- 3 tbsp. olive oil, divided
- 3 tbsp. Ponte Vecchio Crema di Balsamico Classica (Classic Balsamic Glaze), divided
- 1 clove garlic, grated
- 1/2 cup pomegranate seeds
- 2 tbsp. fresh rosemary, finely minced
- salt & pepper to taste
- 16 pieces of baguette, for serving

METHOD

Step 1. Preheat oven to 400°F

Step 2. Place the grapes in a small baking dish and toss with 1 tbsp. of olive oil, 1 tbsp. of Classic Balsamic Glaze and garlic. Season with salt & pepper. Roast for 15-20 minutes, tossing halfway through, or until blistered.

Step 3. Turn the oven to broil.

Step 4. Line a baking sheet with parchment paper and arrange the slices of baguette in an even layer. Brush each piece with the remaining olive oil and sprinkle with salt. Top each piece with brie. Broil for 5 minutes or until the cheese is melted and bubbling.

Step 5. Remove from the oven and top with the blistered grapes and pomegranate seeds, drizzle with the remaining Classic Balsamic Glaze, finish with fresh rosemary and cracked black pepper and serve immediately.