

Baked Brie

Directions:

Preheat oven to 400° F. In a small saucepan, combine raspberries, sugar, and water. Bring to a boil on high heat, then reduce to a simmer and let cook for approximately 20-30 minutes, stirring often. The raspberries will break down and a thick, bright red syrup will form. Set aside.

Take the cheese out of the wrapping and cut the top 1/4 inch off, removing the rind from one side. Place the cheese directly on a parchment lined baking sheet, rind side down. Sprinkle the cheese with the thyme and sea salt. Bake for 8-10 minutes, until cheese is visibly melted. Take out of oven and carefully place on your serving dish.

Drizzle the raspberry syrup over the brie and garnish with fresh raspberries and thyme. Serve with sliced french bread. Enjoy!