

# Baked Brie with Raspberry Orange Balsamic Glaze

WITH TEXAS HILL COUNTRY BLOOD ORANGE OLIVE OIL & RASPBERRY BALSAMIC VINEGAR



## Ingredients

- 1 wheel of brie cheese
- 1/4 cup of Raspberry Balsamic Vinegar
- 1/4 cup of brown sugar
- 1/4 cup of chopped walnuts
- 1 sheet of puff pastry
- 1 egg (beaten)
- 1 tablespoon of Blood Orange Infused Olive Oil
- Fresh raspberries to garnish



## Directions

1. Preheat your oven to 400°F
2. In a small bowl, mix together the balsamic vinegar and brown sugar until well combined. Set aside.
3. Roll out the puff pastry sheet on a floured surface and place the wheel of brie cheese in the center. Drizzle the EVOO over the top of the brie cheese.
4. Spoon the balsamic and brown sugar mixture over the top of the brie cheese. Sprinkle the chopped walnuts over the top of the balsamic and brown sugar mixture.
5. Fold the edges of the puff pastry sheet up and over the brie cheese, creating a sealed package. Brush the beaten egg over the top of the puff pastry.
6. Place the brie cheese in the oven and bake for 20-25 minutes, or until the puff pastry is golden brown and the brie cheese is melted and bubbly.
7. Remove from the oven and let cool for a few minutes before serving.

## Notes