

Creamy Brie with Apple Guava Honey and Drunken Cranberries

Tangy, sweet flavors make this Brie simply elegant, simply delicious

SERVES: 6-8
PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes

INGREDIENTS

- 1/2 cup dried cranberries
- 1/2 cup 2015 Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley
- 1 wheel 8 oz. Brie, suggest triple cream
- 1 sheet parchment paper
- 1/4 cup GC Napa Valley Natural Apple Guava Infused Honey
- 3/4 cup sliced almonds, toasted

TO PREPARE

- Make drunken cranberries: Heat Equilateral wine and cranberries in a small pan over medium heat. Simmer 10 minutes or until cranberries are soft. Drain cranberries, reserving liquid. Place cranberries on a paper towel to further drain. As for the Equilateral wine-cranberry liquid, it makes a nice aperitif for the cook.
- Unwrap Brie. If you are not a fan of the crust, you may scrape it lightly. Place Brie on a piece of parchment paper.
- Warm the Apple Guava Honey in microwave for a few seconds, just until it reaches a spreadable consistency (not too thin). Put honey on top Brie. Brush tops and sides to evenly coat.
- Mound sliced almonds next to Brie. Using your hand and parchment paper press almonds around and up the sides of the Brie.
- Top Brie with drunken cranberries.

TO SERVE

Place decorated Brie wheel on a charcuterie board or plate surrounded with your choice of crackers, crostini, baguette, sliced apples, or sliced pears. Serve at room temperature.

WINE PAIRING

2015 Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley

SHOPPING LIST

- 3 oz. dried cranberries
- 1 bottle 2015 Gabrielle Collection Equilateral Cabernet Sauvignon, Oak Knoll District of Napa Valley
- 1 wheel 8 oz. Brie, suggest triple cream
- 3 oz. sliced almonds, toasted

FROM YOUR PANTRY

Parchment paper, 1 sheet

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

