



Nutty Caramel Baked Brie

Ingredients

- 75 grams unsalted butter
- 100 grams dark brown sugar
- 75 mL thickened cream
- ½ teaspoon vanilla paste
- ¼ teaspoon sea salt flakes
- 200g wheel of triple cream brie
- ¼ cup walnuts, roasted
- ¼ cup pecans, roasted
- 1 teaspoon lemon thyme leaves, to serve

Method

1. Preheat oven to 170C (fan forced oven).
2. Melt the butter in a small saucepan over medium heat. Add the dark brown sugar and whisk until it transforms into a smooth paste like texture. Constantly whisking, add the thickened cream to the saucepan. Bring the mixture to a boil and then reduce to a low heat and allow to simmer for about 5 minutes, giving the sauce a gentle whisk every minute or so.
3. After that time, add the vanilla paste and sea salt flakes to the sauce and whisk to combine. Turn the heat off and allow the caramel sauce to cool while you prepare the brie.
4. To prepare the cheese, place it on a lined baking tray and cut the top rind of the cheese all the way through. Place the rind back on top of the wheel and pop the tray in the oven. Bake the brie for 10-12 minutes depending on how runny you like your cheese.
5. Once it has baked, place the brie on a serving plate and remove the top rind. Reserve half the caramel sauce in a little bowl or jug and then stir the walnuts and pecans through the rest of the warm sauce. Spoon the now nutty caramel over the brie, covering the whole of the top and also allowing generous streams of caramel to fall down the sides of the cheese. Randomly sprinkle the lemon thyme leaves over the dish.
6. Serve immediately with baguette or pita crisps along with the extra caramel sauce so that people can drizzle extra sauce over their cheese if they so wish.