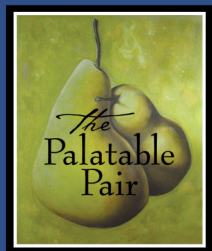


# The Palatable Pair



Recipe Collection

## Baked Brie with Blueberry Bliss Compote

This warm and rich appetizer is a favorite for The Palatable Pair. Serve as a standalone with a great wine, or as a starter to your evening.

### Ingredients

- 1 bottle 10.5 oz The Palatable Pair Blueberry Bliss Compote
- 2 Tablespoons (1/4 stick) butter
- 1 cup finely sliced almonds
- 1/4 cups sliced Shallots (about 2 large)
- 4 Tablespoon minced fresh parsley
- 2 garlic cloves, chopped
- 1/3 cup brandy
  
- 1 medium round French Brie, packed in wooden box or cardboard
- 2 French bread baguettes, sliced

### Preparation

**Almonds.** Melt butter in heavy very large skillet over medium-high heat. Add shallots and garlic; sauté until just tender, about 1 minute. Add sliced almonds, reduce heat to medium and cook until golden brown, stirring often, about 5 minutes. Add parsley and cook about 2 minutes. Increase heat to medium-high, add brandy; stir until almost all liquid evaporates, about 1 minute. Season to taste with salt and pepper. Cool.

**Baked Brie.** Preheat oven to 325°F. Unwrap Brie, discard wrap, reserve bottom of box. Cut away only top rind of cheese, leaving rind on sides and bottom intact. Return Brie to box bottom, rind side down. Place box on baking sheet. Bake until cheese just melts, about 10-20 minutes (adjust time accordingly for various brie sizes). Remove from oven, let set and cool slightly. Using box bottom, transfer Brie to platter. Tear away box sides if necessary.

Top Brie evenly with Blueberry Bliss Compote and sprinkle 1/4 of almond mixture on top. Ring Brie with remainder of almond mixture pressing some against the sides of the brie. Surround or serve with baguette slices.

Serves 8 to 10.

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