

Baked Brie with Roasted Garlic and Sundried Tomatoes

Rachel McCormick - DFAIT/MAECI

Ingredients:

- 1 whole head garlic
- 1 sprig fresh rosemary
- 1 teaspoon olive oil
- 1 12oz round of brie cheese
- ¾ cup sundried tomatoes packed in oil, drained, cut into thin strips
- 1/3 cup pine nuts
- 3 tablespoons finely shredded basil
- Crostini and apple slices
- Optional garnish: rosemary and green and black olives

Directions:

- Preheat oven to 375°F (190°C)
- Cut off 1/4 inch of pointed end of head of garlic (save small pieces for another recipe). Place cut side up in a piece of aluminium foil. Place rosemary on top. Bring sides of foil up to make a deep bowl, but do not enclose garlic completely. Pour olive oil over top of garlic. Bake for 40-45 minutes in preheated oven. Cool.
- Squeeze garlic so that the cloves pop out of their papery jackets. They should be creamy. Smash them and spread on top of brie (including some of the rosemary). Place brie in ovenproof dish. Top with tomatoes and pine nuts. Increase oven temperature to 400°F (205°C)
- Bake brie until warm and softened, about 13 to 18 minutes. If topping is getting too browned, cover loosely with aluminium foil during last portion of baking
- Sprinkle slivers of fresh basil on top. Surround with crostini and/or apple slices. Garnish with sprigs of fresh herbs and, if using, drained imported olives. Provide a spreading knife