



Recipe

BAKED BRIE -WITH- PEAR CHUTNEY & SENECA PEAR CHIPS

Serves 6

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients

- 1 teaspoon extra-virgin olive oil
- ½ shallot, minced
- 1 ripe pear, cored and cut into ¼ inch dice
- 3 tablespoons apple cider vinegar
- 1 ½ tablespoons honey
- 1/8 (pinch) ground cloves
- ¼ cup raisins
- ¼ cup sliced almonds or walnuts
- 1 4-inch brie wheel
- 2 (2.5 ounce) bags **Seneca Pear Chips**



Directions

Preheat oven to 375°F. Line a baking sheet with parchment paper and set aside.

Heat oil in a small saucepan over medium heat. Add shallot and sauté until softened, about 1 minute.

Add pear, vinegar, honey and ground cloves. Bring to a boil, reduce heat and cover.

Cook for 5 minutes.

Stir in raisins and walnuts and remove from heat.

Carefully remove top rind from brie with a small knife.

Place on lined baking sheet and bake for 10-15 minutes or until brie begins to melt.

Remove from oven, carefully transfer to a serving platter and spoon pear chutney over brie.

Serve with Seneca Snacks Pear Chips.