



IN THE STIX STUDIO

BRIE BAKER RECIPES

A HINT for all Brie Recipes: After removing your Brie baker from the oven let it rest 10 minutes before serving. This allows the cheese to set up a bit before you cut into it.

Cover Brie in pesto, mango or pear chutney . Bake at 350F, approx 15 minutes.

Cover your Brie in cranberry sauce, sprinkle with brown sugar and triple sec, Bake .

Sprinkle Jack Daniels on Brie, add brown sugar and sliced almonds. Bake.
Serve on bread, pear, or apple slices.

At my recent Virginia Highlands show, a sweet gal gave me her favorite Brie recipe: She mixes up equal portions of stone ground mustard with honey. She removes the top rind from the Brie, adds the mixture and covers all with toasted almonds. Her favorite way to serve is using Granny Smith apple slices.

A gal from CA cuts the rind off the top of her Brie, and sprinkles on brown sugar. Next, starting in the middle, she places 1/2 of a green grape cut side down. Then she continues around the top altering between a cut grape, a pecan half, a cut grape.... you get the picture. She bakes it and uses warm pita chips to scoop it out.

I've discovered whole-berry cranberry sauce and fresh orange zest to be wonderful served as a topping for a baked Brie. I cover this with plenty of toasted sliced almonds.

A savory Brie: Remove the top rind. Cover your Brie in chopped spinach, 1 clove crushed garlic and pine nuts Bake!

This next recipe is just one example of the many ways you can use your Brie baker to bake other things.

I love to take a loaf of good crusty bread and cut it into large cubes. I fill my Brie baker with the cubes and drizzle olive oil on the top. Over this I add fresh ground pepper and sea salt. To top it off I grate Swiss cheese and add it liberally to the top. Bake at 325 to 350F about 20 minutes. If it needs a bit browned under the broiler it goes, about 2 minutes should do it. What next? Why, I burn my fingers eating it out of the bowl.

COMING SOON: African bread pudding

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