

Kurt's Phyllo-Wrapped Baked Brie with Red Raspberry Chutney



8
Servings



45 min 1 hour 30
Prep Cook

Ingredients

Chutney

- Olive oil
- 2 cloves minced garlic
- 1 small red bell pepper, chopped
- 1/2 cup honey
- ½ tsp. fresh grated ginger
- 3 tablespoons apple cider vinegar
- 1 tsp. chili powder
- 1 cup fresh or frozen raspberries, mashed
- 1/4 cup chopped fresh cilantro leaves

Baked Brie

- 1 pound round of brie
- 10-12 sheets phyllo dough
- 4 tbsp. butter, melted

Directions

1. Combine all chutney ingredients in large saucepan over medium-high heat and bring to boil.
2. Reduce heat and simmer (about 20 minutes) until most liquid has evaporated and chutney is thick, stirring occasionally.
3. Transfer chutney to bowl. Chill until cold, about 1-2 hours.
4. Preheat oven to 375 degrees.
5. Trim off any wax or peel from outside of Brie.
6. Brush some butter or oil onto a cookie sheet. Brush some melted butter on top of Brie, then spread with chutney.

7. Brush each sheet of phyllo with melted butter and carefully stack one on top of another until all sheets are stacked.
8. Place phyllo stack on top of chutney side of Brie.
9. Flip over so Brie is now chutney-side down, on top of the phyllo stack.
10. Fold over sides of phyllo sides until you have a "phyllo package."
11. Brush entire surface of package with melted butter; carefully molding dough into a "round."
12. Bake for 20 minutes.
13. Remove and let sit for at least 20 minutes.
14. Slice and serve with bread or crackers.