



Baked Brie with Blood Orange & Gin Marmalade & Gin Marmalade

Ingredients

- 200g x round Brie (room temperature)
- 2 x tbsp Blood Orange & Gin Marmalade (or similar)
- 1x tbsp flaked almonds
- Dried apricots
- Grissini
- Crostini
- Rosemary sprigs

Method

- Preheat the oven to 180 degrees.
- Cut baking paper to a round shape slightly larger than the Brie (so you can pick it up and move it after it has been heated).
- Unwrap the Brie and place it on the baking paper.
- Score the skin of the top of the Brie with a sharp knife so that the cheese can ooze out when it warms up.
- Put the Brie in an ovenproof dish slightly larger than the cheese (as pictured) or on a baking tray.
- Place 2 tbsp of marmalade on the centre of the Brie and scatter almonds over the top
- Bake for 20 minutes or until cheese is oozing.
- Once out of the oven - surround the Brie in the ovenproof dish with dried apricots, grissini, crostini and rosemary or move the cheese from the baking tray to a serving board with all the accompaniments.

Serve immediately as a crowd pleasing cheesy dip!