Baked Brie with Grape Compote

Description

This grape balsamic compote is nice and thick and has a subtle savory tone from the balsamic.

8I added some toasted almond slivers to give it some texture

Summary

Yield: 8
Prep Time: 20 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 cup black seedless grapes
- 1 1/2 tbsp sugar
- 1/2 tbsp cornstarch
- 2 tsp balsamic vinegar
- 6 oz wheel of brie
- 1/4 cup toasted slivered almonds

Instructions

For the Compote

Poke 2-3 holes in each of the grapes and place in a medium pan. Add the sugar and cook over medium heat. Use a potato masher to encourage the grapes to release their juices.

Combine the cornstarch and balsamic vinegar in a small bowl.

Once the grapes have released most of their juices, stir in the slurry and boil for one minute. Remove from heat and allow to cool.

For the Brie

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Preheat oven to 350.

Place brie round in a small oven-safe dish. Using a sharp knife, cut into the rind about 1/4" all the way around, just under the top of the brie. You don't want to cut the top completely off.

Bake 10 minutes.

Place dish onto a larger platter. Lift the top of the brie with a knife and remove. Spoon grape compote on top of brie. Sprinkle with toasted almonds.