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

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.