

## Brie Pomegranate Bruschetta

- 1 14-inch French baguette
- 2 tablespoons melted butter
- 2 (8 oz. each) wheels Culinary Tours Double Cream Brie Cheese
- 1 cup pomegranate seeds
- 1/3 cup chopped pecans, toasted
- 1/4 cup chopped mint leaves

Preheat oven to 400. Cut bread diagonally into 24 1/2-inch slices. Lightly brush butter over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Cut each brie wheel into 12 wedges. Place 1 wedge brie on each slice of bread; bake 3 to 5 minutes or until just melted. Top brie on each slice of bread with 2 teaspoons pomegranate seeds, 1 teaspoon pecans and a sprinkle of mint leaves. Yield: 24 appetizers.



Recipe for #412953 CT Specialty Cheese Marketing  
Perfect Pairings by Becky Roller 07/02/20