

## Brie with Berries and Almonds

1 (8 oz.) wheel Culinary Tours Brie Cheese  
1/3 cup mixed berry preserves  
1/2 cup fresh blackberries  
1/2 cup fresh raspberries  
2 tablespoons sliced almonds, toasted  
Fresh mint leaves

Place brie on a serving platter and allow to warm to room temperature. Spoon preserves onto center of brie. Top with berries and almonds. Stack several mint leaves and roll up tightly lengthwise; slice thinly crosswise to create mint chiffonade; sprinkle over berries and almonds on brie.  
8 servings.



Recipe for #412953 Culinary Tours Marketing Playbook  
by Becky Roller 06/19/20