



PEARS AND CAMEMBERT

INGREDIENTS

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| 1 wheel or wedge camembert or brie cheese, cold | 1 TSP chopped fresh rosemary |
| 1 TBSP unsalted butter | 1/2 cup walnut halves |
| 1 large bosc pear, peeled and diced | 2 TBSP balsamic vinegar or glaze |
| 2 TBSP brandy | 1 TBSP honey |
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DIRECTIONS

- 1 Slice cheese wheel in half crosswise; set aside.
- 2 In a medium skillet over medium heat, melt butter. Add diced pear, and cook until tender, about 3 minutes. Stir in brandy, and cook 1 minute more. Add rosemary, and stir to combine. Remove from heat, and spread pear mixture over bottom half of reserved sliced cheese wheel, reserving 2 tablespoons mixture for garnish. Transfer cheese to serving plate.
- 3 Top with walnut halves.
- 4 Return skillet to stove, and heat balsamic vinegar and honey until simmering. Simmer mixture until slightly thickened, about 3 minutes. Set aside to cool, about 5 minutes.
- 5 Top with remaining half of cheese wheel and pears. Drizzle with glaze, and garnish with rosemary. Serve immediately.