Recipe *Maple Walnut Baked Brie w/ Laurentide Emergence*

Ingredients

1/2 c walnuts, chopped

1 T maple syrup

1 T Laurentide Emergence

1 8 oz round of Brie

2 firm apples*

1 lemon

*Michigan Honeycrisp-lovel

Directions

1. Chop walnuts coarsely. Spread in pie pan and bake at 400 degrees for ~5 minutes or until you can smell their aroma. Watch carefully!
2. Place Brie in small baking dish. Add the walnuts, syrup and Emergence wine and bake until the cheese softens about 7 minutes.
3. Juice the lemon. Core and slice each apples into thin wedges. Baste with the lemon juice to prevent browning.
4. Serve hot from the oven dipping the apple wedges in the creamy melted cheese.
5. Pair with our Laurentide Emergence White blend!

Serves 6

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