



# Good Chef Bad Chef Hot Chilli Honey Baked Brie

EASY • 25 MINS

Discover the bold 'swicy' flavours of Capilano Hot Chilli Honey and creamy brie in Tim Bone's Hot Chilli Honey Baked Brie, as featured on [Good Chef Bad Chef!](#)



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
15 mins

**SERVINGS**  
4

## Ingredients

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 x 200g wheel of Triple Cream Brie
- Pinch of salt & pepper
- 2 sprigs of rosemary leaves, roughly chopped
- 1 tsp thyme leaves
- 2 tbsp dried cranberries
- 2 tbsp unsalted mixed nuts, roughly chopped
- Extra virgin olive oil
- **Capilano Hot Chilli Honey**
- 1 baguette

Used in this recipe



### Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

## Method

1. Preheat oven to 200°C.
2. Place unwrapped Brie on a lined baking tray.
3. With a knife, mark a crosshatch pattern on top of the cheese (be careful not to slice in too deep).
4. Sprinkle with a pinch of salt, pepper, rosemary and thyme. Top with dried cranberries and nuts. Drizzle with olive oil and bake in the oven for 10-15 minutes until the cheese is softened but not collapsed.
5. While the brie is baking, slice your baguette and drizzle with olive oil. Place on a baking tray and toast for 5 minutes or until crunchy.
6. Carefully remove onto a serving board with a spatula and drizzle generously with the honey. Serve with sliced baguette.

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