



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 capilano.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 fiery 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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