

Salt and Serenity

Baked Brie with Honey Balsamic Roasted Strawberries

Serves 4-6 as a small appetizer with drinks

340 grams strawberries, (about 2½ cups whole berries) washed hulled and halved or quartered if large

2 Tablespoons honey (if you like things hot, I highly recommend [Mike's Hot Honey](#))

1 tablespoon balsamic vinegar

1/8 teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 226-gram wheel of Brie Cheese

¼ cup toasted and coarsely chopped almonds or pecans

8 large basil leaves, julienned

1 ciabatta or baguette, sliced and grilled or toasted

1. Preheat oven to 350°F. Mix berries with honey, balsamic, salt and pepper. Spread out on a rimmed baking sheet and roast for 8-10 minutes, just until the juices begin to flow, and the berries are just barely softened. Do not let them turn to mush.
2. Remove berries and set aside to cool.
3. Place wheel of brie (leave on the white outer rind, it is completely edible) on baking sheet and heat in oven for about 8-10 minutes, just until the brie feels soft and warm.
4. Place brie on a rimmed serving dish. Top brie with about ½ the berries, scatter basil and nuts over the top and serve with toasted bread. Place the remaining berries in a small serving dish to serve on the side in case anyone wants extra berries.