

THE CULINARY

Playground



Baked Brie with Pistachios and Berries

For the Brie & Crostini's

1 small Brie wheel
¼ pistachios, chopped
1 baguette (8 to 10 ounces), sliced 1/4 inch thick
¾ cup olive oil
Coarse salt and ground pepper

For the compote (Makes 3 Cups)

2 pints fresh raspberries
1 vanilla bean, split lengthwise
½ cup sugar
¼ cup raspberry liqueur
6 tablespoons water
3 Rosemary Sprigs
4 teaspoons fresh lemon juice

Preheat oven to 350 degrees. Arrange baguette slices on two large rimmed baking sheets; brush both sides with oil, and season with salt and pepper.

Bake until golden, 15 to 20 minutes, rotating sheets halfway through (if undersides are not browning, turn crostini over once during baking). Let cool on baking sheets. Top crostini with desired toppings, and serve.

Place Brie on parchment paper on a cookie sheet. Bake Brie for ten minutes until it starts to bubble and ooze, but not melt. Remove from oven and let it stand for 5 minutes. Top with compote and sprinkle nuts on top. Serve with crostini's or assorted crackers.

In a medium saucepan, combine half of the raspberries with the vanilla bean, sugar, raspberry liqueur, water and rosemary sprigs; simmer for 4 minutes, then remove the vanilla bean and rosemary. Transfer the berry sauce to a blender and puree. Strain the sauce into a clean saucepan and return to a simmer. Put the remaining raspberries in a heatproof glass bowl and pour the hot sauce on top. Stir in the lemon juice and refrigerate for up to 2 days. Rewarm before serving.