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Fig and Herbed Brie Cups Recipe

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FIG AND HERBED BRIE CUPS RECIPE

Ingredients

- 15 Mini frozen Phyllo cups (We used Athens Mini Fillo Shells)
- Cherchies® Fig Preserves
- 1/2 Brie Cheese Wheel (about 6 Oz.)
- 1 Tablespoon (Tbsp) Cherchies® Garlic and Herb No-Salt Seasoning Blend

Preparation

1. Preheat oven to 350 degrees F. Remove rind from brie and cut into chunks (about 1 teaspoon). This is an old picture. Obviously I did not remove the rind. Some prefer the rind left intact, while others do not. Your choice.
2. Place phyllo cups on a baking tray and add a Brie chunk to each cup. Sprinkle each of the cups with a small amount of Cherchies® Garlic & Herb No-Salt Seasoning Blend. Add about 1/2 teaspoon (tsp) Fig Preserves. Bake at 350 degrees for 8 minutes, or until brie just begins to melt.
3. Remove from oven and serve warm or room temperature. Garnish with a little thyme and help yourself!



This delicious recipe brought to you by Cherchies® Specialty Foods

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