Driscoll's®
ONLY THE FINEST BERRIES™

Holiday Warm Brie with Honeyed Raspberries and Pistachios

Prep Time: 10 minutes
Cook Time: 15 minutes
Servings: 4 to 6
Number of Ingredients: 7

1/2 cup (2 ounces) shelled pistachios
1 wheel (13.3 ounces) ripe Brie, box reserved, top rind sliced off, cheese chilled
1/4 cup honey
1 tsp. balsamic vinegar
1/2 tsp. finely chopped fresh rosemary
1 package (6 ounces or 1 1/4 cups) Driscoll's Raspberries
Water crackers or baguette slices for serving

Preheat the oven to 350˚F.

Spread the pistachios on a rimmed baking sheet. Bake, stirring occasionally, until lightly toasted and fragrant, about 10 minutes. Transfer to a plate.

Place Brie, in its box, on baking sheet. Bake until warm and the top is softened, but not until cheese is oozing, about 15 minutes. Transfer cheese in box to serving platter.

Stir honey, vinegar, and rosemary in a medium skillet over medium heat just until warm. Add raspberries and pistachios and gently fold in with a rubber spatula.

Pour raspberry mixture over warm cheese. Serve at once, with the crackers for spreading.