



**DALMATIA**<sup>®</sup>



## Fig & Brie Torte

Delight in this heavenly combination of naturally sweet Adriatic figs and rich, creamy Brie. This classic Mediterranean dish can be served either hot or cold as an exciting appetizer and paired with your favorite red wine.

### INGREDIENTS (1 Torte)

- 1 Wheel of Brie
- Up to 1 cup Walnuts, chopped
- Up to 1 jar Dalmatia Fig Spread
- 2 Walnuts, shelled, for garnish

### Preparation

1. Place Brie in refrigerator for about 2 hours to firm up for easier slicing.
2. Using a knife or a piece of dental floss, slice Brie in half into two rounds.
3. Spread fig spread evenly atop open-faced round.
4. Sprinkle chopped walnuts over fig spread.
5. Put Brie wheel back together by placing other half on open round.

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6. Spoon a dollop of fig spread atop reconstructed Brie wheel and add two walnuts atop spread.
7. Wrap torte in plastic wrap and refrigerate until serving.
8. To serve, slice torte into wedges to display filling and bring to room temperature.
9. For a special treat, wrap in foil and bake intact for 10-12 minutes at 350 degrees.

### Serving Suggestions

- For an elegant look, arrange on a platter over a bed of mesclun salad.
- For a rustic appearance, place directly on a cheese board with crackers.
- Surround with sliced figs for a special touch.

