



BAKED BRIE CHRISTMAS BREAD

Strawberry Mint Chutney Spread

Serves 6-12 People

Ingredients:

- 8oz. To 1 Pound Wheel Of Brie Cheese
- 2-3 Fresh Italian Or French Baguette
- 4# Frozen Strawberries
- 1 - 11/12 Oz. Bottle Strawberry Jam Or Preserves
- 1 1/2/ Cup Of Dark Or Light Brown Sugar
- ¼ Tsp. Dry Ginger
- ¼ Tsp. Allspice
- 1 Tbsp. Raspberry vinegar or balsamic vinegar (optional)
- Kosher/Sea Salt & White Pepper To Taste
- Cornstarch And Water For Thickening Slurry

Procedure:

For Chutney

- 1.) Let Frozen Strawberries That In The Bags Overnight. Place Thawed Strawberries Into A Colander That Is Sitting On Top Of A Mixing Or A Large Enough Dish To Catch The Strawberry Juice. In A Large Stock/Braising Pot Place Ingredients 3, 4,5,6,7, & 8 Into The Pot, Set Stove Top Burner To Medium Heat And Bring To A Rapid Simmer, While Stirring To Incorporate All The Ingredients. The Brown Sugar And The Jam's Pectin With Be Are Thickening Agent. We May Use Cornstarch Slurry Later To Finish The Thickening Process.
- 2.) The Cook Time For The Chutney May Vary Depending Upon The Water Content Of The Frozen Strawberries. Let Simmer For Approx 30 To 60 Minutes Until The Mixture Has Reduced By Approx Half Of Its Original Volume. The Liquid Of The Chutney Should Coat The Back End Of A Wooden Or Metal Spoon. At This Point Cornstarch Slurry May Be Used To SLIGHTLY Thicken The Chutney. Season With Salt & Pepper.
- 3.) Allow Chutney To Cool And Then Refrigerate.

For Christmas Bread Assembly:

- 1.) Slice Baguette Bread Lengthwise And Scoop Out The Excess Bread From The Center Of The Baguette Making A Long Pocket The Length Of The Bread Which Will Be Filled With Our Chilled Strawberry Chutney.
- 2.) Once The Bread Is Filled With Chutney, Lay ¼ Inch Slices Of Brie Cheese Down (Think Like You Are Making Garlic Bread).
- 3.) Place Bread On A Sheet Pan And Into A Preheated 425 Convection Oven And Bake Off For Approx. 5-7 Minutes.
- 4.) Remove Bread And Allow To Cool For Approx 3-5 Minutes, Then Slice And Serve.