



Six Sigma Ranch & Winery



BRIE WITH APPLES AND ROASTED WALNUTS

16 oz. Brie cheese
2 to 3 T. butter, softened
4 to 6 oz. roasted walnuts
2 to 3 crisp apples
Fruit Fresh (ascorbic acid)

Spread a thin layer of softened butter on top of the brie. Press chopped roasted walnuts into the butter. Slice apples thinly, sprinkle with Fruit Fresh. Arrange the apple slices around the Brie.

Roasted Walnuts

Boil walnut meat for 3 minutes. Rinse and drain thoroughly. Roast in oven in one layer, at 325°F, for about 15 minutes, stirring often. Be careful, the nuts burn easily! As soon as you see any browning, take the nuts out of the oven and cool them.
(The boiling and roasting process removes tannins from the nuts).