

Wild Mushroom and Hazelnut Baked Brie

Wild Mushroom and Hazelnut Baked Brie is a stunning appetizer showcasing gorgeous mushrooms, crunchy hazelnuts, and buttery brie cheese. This easy baked cheese will be the star attraction of your next party, just add wine and a roaring fire.

Ingredients

12 ounces mushrooms, mixed varieties

2 Tbsp butter

2 small shallots, sliced into half rings (about 1/4 cup)

2 Tbsp white wine (about 1 splash)

2 tsp fresh thyme leaves (or the leaves from about 5 sprigs), plus a few more sprigs for garnishing

8 ounce wheel of brie

1/8 cup hazelnuts, or one handful, toasted and coarsely chopped.

salt and pepper, to taste

Instructions

Preheat your oven to 350F.

Place your brie in an oven-safe dish. If you would like to be able to serve the brie out of the same dish, make sure there is enough room for your mushrooms and hazelnuts. I used a 9-inch ceramic pie plate, which was perfect.

Sautee your mushrooms in a dry pan, in batches if needed, until lightly browned and most of the moisture has evaporated. Set aside.

Add the butter to the same pan, and sautee the shallots in the butter for about 5-10 minutes, until soft.

Add the wine, thyme, and the mushrooms, toss together, and cook a bit more until most of the liquid cooks off and the mushrooms are fully cooked. Season with salt and pepper to taste.

Meanwhile, bake your brie in your preheated oven for about 7-12 minutes until soft. I covered mine loosely with foil.

Remove the brie from the oven and top with the sauteed mushrooms and hazelnuts. Tuck a few more sprigs of thyme around the brie if you'd like. Serve immediately with a crusty loaf of bread.

To toast hazelnuts put them on a dry baking sheet and roast at 350F for 10-15 minutes until golden and fragrant.