

## • Appetizers •

### Sun-Dried Tomato and Brie Dip

550 g wheel of Brie (you can buy one the same size as the opening of your dish and adjust the recipe as needed)

15-18 sun dried tomatoes (packed in oil)

2-3 cloves of garlic (medium to large cloves)

1 handful fresh parsley

Note: This recipe depends on the size of dish you will be using to serve it in. You need a dish that is microwave safe and can withstand the heat from melted cheese. This recipe is based on a 550 g wheel of Brie.

1. Remove the top and side fungus of the Brie (leaving only the bottom covering on).
2. Pat some of the oil off the tomatoes between paper towels.
3. In a food processor, mix tomatoes, garlic and parsley. Blend into a paste.
4. Spread mixture over the Brie wheel.
5. When ready to serve, microwave on high until cheese is melted. Stir the top mixture and cheese occasionally as heating.
6. Serve with fresh baguette pieces.

