

Baked Brie with Smoked Honey



Ingredients

- 500g good quality honey
- 200g good quality brie
- 2 sprigs fresh thyme

Directions

- Step 1 – Soak your preferred wood chips (for honey, we recommend apple or cherry) for at least 1 hour in water.
- Step 2 – Preheat the BBQ to low – approximately 100°C. Set up your BBQ for indirect cooking with a trivet and convection tray.
- Step 3 – Once the BBQ has reached temperature, drain the wood chips and add to a smoker box. Place the smoker box into the BBQ and close the lid.
- Step 4 – Place the honey in a heat-proof shallow baking dish. Thin with a little water if required, no more than 2 tablespoons. Once smoke appears from the smoker box, place the dish with the honey on the trivet and close the BBQ lid. Smoke the honey for up to 2 hours, checking periodically that the honey has not started to caramelize or burn.
- Step 5 – Remove the honey from the BBQ and increase the temperature of your BBQ to medium - 180°C. Unwrap the brie from its packaging and re-wrap in baking paper. Place the wrapped brie in a small baking dish, not too much larger than the brie piece.
- Step 6 – Place the baking dish on the trivet and bake the brie for 15 – 20 minutes or until the brie has melted through. Use the baking paper to carefully remove the brie from the baking dish and serve immediately, drizzled with smoked honey, garnished with fresh thyme. Serve with extra honey on the side, crusty bread or crostini and fresh grapes. Left over honey can be stored in a glass jar for up to 6 months.

