



Phyllo Baked Brie with Apple Mostarda & Walnuts

Serve with Poplar Grove Pinot Gris

Developed by **Executive Chef, Stacy Johnston & Chef de Cuisine, Minette Lotz**

The Restaurant at Poplar Grove Winery

I'm always the one who forgets it's a potluck. Whether it's a night in with friends or a cozy date, I'm perpetually on my back foot. Luckily, I firmly believe baked cheese can fix most things. Here's a last-minute recipe that'll save the day (remembered or otherwise). Bring it with a bottle of wine and you'll still look like a pro in the kitchen.

Speaking of wine: this baked Brie pairs beautifully with Poplar Grove Pinot Gris. Its crisp acidity and pear-apple notes refresh the palate and echo the mostarda's sweet-tang, while a light minerality offsets the cheese's richness. Together they're a lovely duet, flaky, creamy, sweet, and bright in every bite.

Method

Serve with Poplar Grove Pinot Gris

Serves 1 - 4 people

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Ingredients:

1 tbsp	Butter
1 medium	Shallot, diced
1/3 cup	Rosé or white wine
1 tbsp	Brown Sugar
1 each	Bay leaf
½ tsp	Fresh rosemary, chopped (¼ tsp if dried)
1 large	Okanagan Apple (Ambrosia, Pink Lady, etc)
½ cup	Toasted walnuts, chopped rough
1 tbsp	White wine Vinegar
1 tbsp	Grainy Dijon
½ tsp	Kosher salt
1 each	Medium to Large brie (Upper Bench Brie)
5 pieces	Phyllo Pastry
½ cup	Butter, melted

Procedure:

In a heavy bottomed pot or fry pan, melt butter on medium until it just starts to brown.

Add nicely diced shallots and cook until soft.

Add your wine, brown sugar, bay leaf and rosemary. Cook until it starts to become a syrup-y consistency.

Add your nicely diced apple (smaller is better for bites), and walnuts. Cook until apples begin to soften.

Add your white wine vinegar, grainy dijon and salt (to your taste.)

You know you're finished when the apples still have a little bit of texture, but the liquid in the recipe has started to have thick bubbles. It should be a little on the drier end of things.

Turn off heat and set aside to cool slightly.

On a large surface, lay out your first piece of phyllo. Brush with your melted butter.

Layer with remaining phyllo, brushing each with butter and placing at different angles.

Place your brie in the center and top with 2/3 of your apple mostarda.

Fold in the phyllo to create a parcel of brie. Brush the finished parcel liberally with butter.

Place in a pan (if you've ripped your phyllo, no problem, bake in the dish you'll want to serve it in, just in case it bubbles out! A cast iron always looks nice)

Bake in a 400°F oven for 18-25 minutes, depending on how good your oven is. Essentially, you're looking for a nice golden brown on top.

Pull out of the oven, let rest for about 5 minutes.

Top with the rest of your mostarda and add your accompaniments (I recommend some crackers, bread, apples and walnuts).

Serve and be satisfied that you've pulled off a killer dish!