

SPICED PEAR CHUTNEY WITH BAKED BRIE CHEESE AND MISSION FIGS

Serves: 8

From the Kitchen at Kessler Canyon

Chef Leonard McNab (970)-283-1145 

FOR THE PEAR CHUTNEY...

3 Pounds Fresh Bartlett Pears (about 7 cups),
unpeeled, cored, and diced
1 Pound Brown Sugar
2 Cups Cider Vinegar
1 Medium Onion. Chopped
1 Cup Golden Raisins
1/4 Cup Pickled Ginger
1 Clove Garlic. Minced
1/2 Teaspoon Cayenne Pepper
2 Teaspoons Salt
1/2 Teaspoon Cinnamon
1/2 Teaspoon Cloves

FOR THE BAKED BRIE...

1 (7 to 8-inch) Wheel Brie
Cheese
1/2 Cup Spiced Pear Chutney
1/2 Cup Dried Mission Figs. Diced
1 Tablespoon Sugar in the Raw
2 Sheets (12 x 19 inch) Puff
Pastry
2 Eggs Beaten



1. Make the Chutney. Combine brown sugar and vinegar in a large saucepan and bring to a boil. Add the pears, onion, raisins, ginger, garlic, cayenne pepper, salt, cinnamon, cloves, and mustard seed. Cook slowly, stirring from time to time, until the mixture is thick, about 1 hour.

2. Pour into hot, sterilized jars and seal. Chutney may also be kept in the refrigerator for 3 to 4 weeks.

3. Preheat the oven to 400 degrees F. Using a warmed sharp knife, cut the wheel of brie in half horizontally and separate the top half of the wheel from the bottom half. Spread the bottom half of the brie with the chutney and figs. Replace the top half of the brie. Working on a well-floured surface; roll out the puff pastry so that it will fully cover the brie. Place the brie in the middle of the puff pastry and fold the excess pastry around the wheel. Put the wheel aside. Roll out another piece of puff pastry and cut out a circle the same circumference as the top of the brie. Save the trimmings for decorations. Brush the egg on top of the brie in the puff pastry and place the circle on top. Brush the top of the circle with egg. Cut out decorations using cookie cutters or a small knife on top of the brie. Brush the entire top side of the brie with the egg and place the brie on a sheet pan lined with parchment paper. Bake for 20 to 30 minutes or until the pastry begins to turn golden brown, then turn the temperature down to 325 degrees F and bake for another 20 minutes

