

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Baked Président Brie with Shaved Prosciutto, Fig & Honey Jam paired with Federalist Bourbon Barrel Red Blend

Président Brie

Crafted in the French tradition from 100% cow's milk, Président Brie is a staple at any gathering. It's soft and creamy with a mild taste and snow-white, edible rind.

Federalist Bourbon Barrel Red Blend

Consider it an amendment to monotonous winemaking - This uniquely American approach saturates the blend for 6 months in charred Bourbon barrels for a black fruit and caramel spiciness with a finish as smoky as it is smooth. North coast, California. Merlot, Zinfandel and Cabernet Sauvignon 14.50% 15 months in 35% new Oak

Baked Président Brie with Shaved Prosciutto, Fig & Honey Jam



Dessert

Prep Time 5 Min

Cook Time 40 Min

Servings 10

- 8 oz Président Brie Round or 8 oz Président Wedge
- 5 slices prosciutto
- 1 package puff pastry store bought
- 1/4 cup honey
- 1 cup fresh figs quartered
- fresh cracked black pepper

1. Preheat oven to 425°F.
2. Lay the prosciutto down, then wrap around the Président Brie round.
3. Wrap the puff pastry around the prosciutto-wrapped Brie, and bake at 425°F for 15 minutes.
4. In a saucepan, cook the honey, figs and cracked black pepper for 10-12 minutes.
5. Cut out one wedge of the baked Brie pastry, and top with a scoop of the fig marmalade.
6. Serve with a spoon, as the delicious hot Brie will ooze out!