



The Brick Kitchen
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Caramelized Pears with Brie and Walnuts over Mixed Baby Greens

Serves 4

This dish is a fantastic appetizer to share, or a delicious plate to be enjoyed as a meal in itself! Sweet, caramelized pears and walnuts are served over warm, gooey brie -- all resting on a bed of lightly tossed baby greens. A crusty, hearty baguette completes the menu! Who's hungry?

Salad Ingredients:

1 tablespoon butter
2 Asian pears, cored, and cut into wedges
1/3 cup white sugar
1 tablespoon maple syrup
1 tablespoon water
3/4 cup walnut halves
4 oz. arugula or mixed baby greens
1 wheel (8 oz.) double cream Brie
1 baguette, for serving

Dressing Ingredients:

1 teaspoon apple cider vinegar
1 teaspoon lemon
2-1/2 tablespoons olive oil
1/4 teaspoon Kosher salt
1/8 teaspoon black pepper

Directions:

1. In a wide-mouthed jar, combine the dressing ingredients. Whisk until all of the ingredients are incorporated. Toss the greens with the dressing until lightly coated. Set aside.
2. Preheat the oven to 350°F. Place the Brie on a parchment-lined baking sheet or baking dish and bake for 10-12 minutes, or until the sides of the Brie are soft to the touch. Remove from the oven and let the Brie cool slightly.
3. Meanwhile, in a nonstick skillet over medium heat, melt the butter. Add the pears and sauté until the pears begin to release their moisture, about 2-3 minutes. Add the sugar, syrup, and water and continue to cook, stirring frequently until the sugar starts to thicken and coat the pears, about 10-12 minutes. Add the walnuts and continue to cook until the walnuts are coated and the pears are caramelized. Remove from heat.
4. On a large serving platter, spread out the dressed greens. Place the warm Brie in the center of the greens and top with the caramelized pear mixture. Sprinkle with additional salt and pepper to taste. Serve immediately with warm bread.