



Baked Brie

with Honey, Walnuts & Fresh Thyme

Warm, creamy baked Brie is one of those dishes that instantly brings people together. As the cheese softens in the oven, it becomes perfectly rich and scoopable, while pure Australian Mountain Mist Wildflower Honey, toasted walnuts and fragrant fresh thyme create a beautiful balance of sweetness, crunch and earthy flavour.

SERVES 4-6 | PREP 10 mins | COOK 15 mins | DIFFICULTY EASY

INGREDIENTS

- 1 wheel Brie (approximately 200–250g)
- 2 tbsp Mountain Mist Wildflower Honey
- ⅓ cup walnuts
- 2 tsp fresh thyme leaves, plus extra sprigs for garnish
- Freshly cracked black pepper
- Sea salt flakes
- 1 rustic sourdough loaf, sliced
- Extra Mountain Mist Wildflower Honey for serving (optional)

METHOD

1. Preheat your oven to 180°C (fan-forced 160°C).
2. Place the Brie into a small ceramic baking dish. Scatter over the walnuts and thyme leaves.
3. Bake for 12–15 minutes, or until the centre is soft and the top rind has just begun to split.
4. Carefully remove from the oven and immediately drizzle generously with Mountain Mist Wildflower Honey.
5. Finish with freshly cracked black pepper, a pinch of sea salt flakes and a few extra thyme sprigs.
6. Arrange warm toasted sourdough around the baking dish and serve immediately while the cheese is beautifully molten.

MOUNTAIN MIST TIP

Toast the walnuts for 5–6 minutes before adding them to the Brie. Their warm, nutty flavour pairs beautifully with the floral sweetness of Australian Mountain Mist Wildflower Honey.

Gather around the table.