



Triple Cream Brie

with Ginger Honey & Candied Pecans

Rich, buttery triple cream brie meets the gentle warmth of Mountain Mist Ginger Whipped Honey, finished with crunchy candied pecans and crisp pear slices. Elegant yet effortless, this beautiful pairing is perfect for entertaining, grazing boards or a quiet afternoon shared with friends.

SERVES 4-6 | PREP 10 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

- 1 whole triple cream Brie (200–250g)
- 2 tbsp Mountain Mist Ginger Whipped Honey
- $\frac{1}{3}$ cup candied pecans
- 1 ripe Packham or Beurre Bosc pear, thinly sliced
- Flaky sea salt
- Freshly cracked black pepper (optional)
- Warm artisan sourdough, crackers or crisp lavosh, to serve

METHOD

1. Remove the Brie from the refrigerator around 30 minutes before serving to allow it to soften naturally.
2. Place the Brie onto a serving plate.
3. Spoon the Mountain Mist Ginger Whipped Honey generously over the top, allowing it to gently cascade down the sides.
4. Scatter the candied pecans over the Brie and around the plate.
5. Arrange the fresh pear slices alongside the cheese.
6. Finish with a small pinch of flaky sea salt and, if desired, a light crack of black pepper.
7. Serve immediately with warm artisan sourdough, crisp crackers or lavosh.

MOUNTAIN MIST TIP

For even more flavour, lightly warm the candied pecans in a dry frying pan for 2–3 minutes before serving. Their buttery caramel notes pair beautifully with the creamy Brie and the gentle spice of Mountain Mist Ginger Whipped Honey.

Gather around the table.