

BRAAIED BRIE CHEESE WITH FIGS AND CROSTINI

Suitable for everyone!

Because who doesn't like cheese and toasted bread?



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Prep time: 15 minutes
Cook time: 10-15 minutes
Serves 2 people

INGREDIENTS

Brie cheese
Fresh thyme
Hot dog rolls or half loaf baguette
Butter or olive oil
Fresh figs
Balsamic glaze

INSTRUCTIONS

1. Wipe your **Megamaster Quarter Potjie** with oil, or spray with cooking spray.
2. Cut off the top of your Brie. Once it's melted, you won't be able to cut it off to dip in your crostini.
3. Place brie (with cut off top) in your potjie. Encircle with fresh thyme and figs.
4. Place on the braai for 10-15 minutes.
5. While your cheese is getting toasty, slice your hot dog roll or half loaf baguette into 1cm slices.
6. Butter on both sides, or drizzle with olive oil.
7. Place on the braai, turning regularly to avoid burning them.
8. Use a fork and lightly lift the top of your brie cheese, if it's melted, it's ready.
9. Remove from the braai and place potjie on a wooden chopping board with your crostini around it.
10. Lightly drizzle balsamic glaze over the cheese.
11. Add more cheese, fresh figs, biltong, or dips to your cheese board.



MEGAMASTER RECIPE TIPS



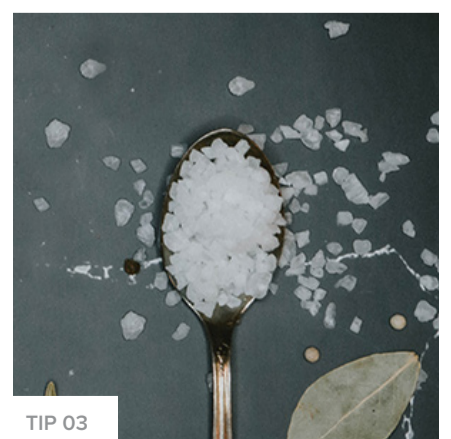
TIP 01

Not a fan of Brie? Swap with Camembert.



TIP 02

Serve immediately once ready. The cheese gets hard quite easily when removed from the heat.



TIP 03

Experiment with more flavours while you braai the cheese with a little white wine, peppercorns or coarse salt.