

Caramelized Fennel and Brie Dip

RECIPE

INGREDIENTS

- ⅓ cup Extra Virgin Olive Oil
- 2 Fennel bulbs, thinly sliced, fronds reserved
- 1 Tbsp. Thyme leaves
- 14 oz Brie cheese, thinly sliced
- ½ cup grated Parmesan cheese
- A pinch of Chile flakes

DIRECTIONS

1. Heat the oil in a large frying pan over medium-high heat. Cook the fennel for 6 minutes or until soft and caramelized. Combine the caramelized fennel with the thyme, Brie, and Parmesan in an ovenproof serving dish.
2. Just before serving, put the dish under a hot broiler until the dip is bubbling and golden brown.
3. Sprinkle chile flakes over the dip and serve it with radicchio leaves and crackers or toasted bread.
4. Enjoy with our Malbec or your favorite Hawk Haven wine!

YIELDS: 4-6 SERVINGS

PREP TIME: 5 MINUTES

COOK TIME: 10 MINUTES

TOTAL TIME: 15 MINUTES