

RECIPE

Brie & Blue Cheese Mold with Rosemary Tomato Jam & Persimmon



Ingredients

- 2 Wedges Brie Cheese
- 1 Wedge Blue Cheese
- 250 ml fresh cream
- 4 T Isabel's Tomato Jam
- 1 T chopped fresh Rosemary
- 2 fresh Persimmons
- 10 ml sugar
- 15 ml butter
- 4 Cherry tomatoes, dipped in hot caramel as garnish (optional)

Preparation

1. Prepare a small (13cm) springform pan with baking spray.
2. Cut the Brie Cheese into chunks. Melt in a small saucepan with 150ml of the cream. Pass through a sieve to discard the cheese skin pieces.
3. Pour the Brie cream into the pan and let it set slightly in the fridge.
4. Cut the blue cheese into pieces and melt with the rest of the cream. Stir until smooth. Cool slightly and then pour it over the Brie cream in the mold.
5. Let it chill completely until firmly set in the fridge.
6. Cut the persimmons in quarters and caramelize them with a little butter and sugar in a frying pan
7. Melt the tomato jam in a small pan and stir in the fresh rosemary. Do not allow to cook too much. Keep slightly warm.
8. Unmold the cheese and garnish with the Rosemary Tomato jam and Persimmons.

Tips

To make tomato toffee apples as garnish melt half a cup of white sugar over very low heat until smooth and golden brown.

Tilt the pan to gather the caramel in a puddle and dip the tomatoes quickly in the caramel holding them with a wooden skewer.

Place on an oiled surface to harden and cool.