



Baked Brie and Curry Mango Chutney

Ingredients:

- 1 (8 oz) round Brie cheese
- ½ cup mango chutney
- 2 tablespoons dried currants
- 2 teaspoons cornstarch
- 2 teaspoons curry powder



Directions:

- Preheat oven to 350 degrees
- In a small bowl, mix cornstarch, curry powder, and just enough water to make a smooth, pourable paste
- In a small heavy saucepan, combine chutney and currants
- Add cornstarch paste to pan and cook over low heat, stirring constantly, to a boil
- Cook and stir until sauce begins to thicken and then remove from heat and set aside
- Place cheese on a baking sheet and bake for 10 – 15 minutes until cheese is soft
- Transfer cheese to serving dish and top with sauce
- Serve with an arrangement of toasted baguette and/or crackers and slices of fresh pear