



## Grilled Brie with Wine

### Ingredients

- 1 baguette, cut into 1/2" slices
- 5 tablespoons [Fustini's Basil Crush olive oil](#)
- 1 (8 Oz) Brie wheel
- 1 garlic clove, cut into thin matchsticks
- 2 tablespoons dry white wine
- 4 thyme sprigs
- Kosher salt & freshly ground black pepper

### Directions

#### Step 1.

Prepare a grill for high heat. Brush both sides of baguette slices with 4 tablespoons of olive oil. Grill bread, turning once, until crisp and lightly charred, 20 to 30 seconds per side. Transfer to a plate.

#### Step 2.

Place brie in a cast-iron skillet. Using a sharp knife, score the top of the rind in a crisscross pattern. Stuff half of the garlic into slits; sprinkle the remaining garlic over top. Drizzle brie with wine and the remaining 1 tablespoon of olive oil. Top with thyme and season with salt and pepper.

#### Step 3.

Place cast-iron skillet on grill rack and close lid. Grill until cheese is warmed through and feels melted and gooey in the middle, 8 to 10 minutes. Serve brie in the skillet with toast alongside.