



Mexican Chocolate and Pear Brie

Ingredients

- 8-ounce wheel Brie cheese
- 1/2 cup walnuts, chopped
- 3/4 cup pear, diced
- 2 teaspoons Aztec chocolate bitters
- 2 teaspoons cacao powder
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cinnamon
- 1/4 teaspoon dark chili powder
- 1/4 teaspoon cayenne powder
- 2 tablespoons [Fustini's Robust SELECT olive oil](#)
- 2 tablespoons [Fustini's Cinnamon Pear balsamic](#)

Directions

Step 1.

Combine walnuts, pear, chocolate bitters, cacao powder, spices and olive oil. Stir to mix well. Place in a medium sauté pan and heat until pears become soft.

Step 2.

On a parchment or foil lined pan, drizzle olive oil and place Brie wheel in the middle. Pour pear mixture over wheel and place in a 350 degree heated oven for about 8 minutes. To finish, drizzle with Fustini's Cinnamon Pear balsamic.