

Cranberry & Brie Crostini

Quick & easy to make holiday season appetizer

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INGREDIENTS

(makes 4 portions)

- 200g (2 cups) fresh cranberries
- 100g (½ cup) brown sugar
- 1 baguette
- some butter or oil for brushing the crostini
- salt
- dry thyme & rosemary
- 1 garlic clove
- about 70-90g (2,5-3 oz) brie
- fresh rosemary for decoration (optional)



DIRECTIONS

1. To make the cranberry sauce add cranberries, sugar and 2 tablespoons of water to a pot and bring to a low simmer. Simmer over medium heat until cranberries have completely softened and cooked through (this will take about 20-30 minutes). (See video) Remove from heat and allow to cool completely.
2. Slice the baguette thinly and arrange the slices on a baking tray covered with parchment paper. Butter the slices really lightly or brush with a little oil. Sprinkle with some salt and dry thyme and rosemary. Bake in 200°C (390°F) bottom top heat in the middle shelf of the oven until golden. Remove from the oven and allow to cool slightly.
3. Peel the garlic clove and rub the slightly cooled bread slices with the garlic.
4. Cut the brie into pieces that fit the bread slices.
5. Add a piece of brie, 1 teaspoon of cranberry sauce and fresh rosemary to each bread slice.
6. Serve same day.

TIP. You can make the cranberry sauce one day ahead, allow it to cool and store covered in the fridge until you use it.