



Candied Pine Nut Crusted Brie Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

Salad

1/3 cup pine nuts
1 teaspoon unsalted butter
2 teaspoons brown sugar
1/2 teaspoon ground cumin
1/8 teaspoon cayenne pepper
1/8 teaspoon kosher salt
4 ounces brie
Salad greens
Olive oil

Dressing

1/2 cup olive oil
2 tablespoons apple cider vinegar
2 tablespoons honey
1 tablespoon dijon mustard
1/2 teaspoon fresh ginger, minced
1 clove garlic, minced
Kosher salt

Instructions

Salad

1. In a small sauce pan, heat butter until it melts , then toss in pine nuts. Add brown sugar, cumin, cayenne and salt and stir to combine.

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2. Once brown sugar has melted and nuts are fully coated, slide onto a wax paper lined baking sheet and place in the freezer to cool.
 3. Once nuts have cooled, dump them into a food processor and chop until they form small crumbles. Pour onto a small plate.
 4. Slice brie into four pieces* and press two sides of the cheese into the nuts, coating both sides completely.
 5. Heat a swirl of olive oil in a pan. When hot, add the cheese, cooking both sides just until almost browned. (Brie melts quickly, so don't leave it in the pan long. A few seconds on each side should do.)

Dressing

1/2 cup olive oil
2 tablespoons apple cider vinegar
2 tablespoons honey
1 tablespoon dijon mustard
1/2 teaspoon fresh ginger, minced
1 clove garlic, minced
Kosher salt