



## Baked Tortilla Wrapped Brie with Cajeta Sauce

Prep Time: 8 Minutes

Cooking Time: 10 Minutes

Serves 12

### Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas  
(09301)

12 each Brie Cheese , 3" rounds

3/4 cup Almonds , sliced , toasted

3/4 cup Pistachios , chopped

3/4 cup Figs , dried , chopped

3/4 cup Cherries , dried , chopped

Anise Infused Cajeta Sauce , See related recipe

### Directions:

1. Pre-heat convection oven to 350°F.

2. On each tortilla, place 1 Tbsp. of each; almonds, pistachios, figs and cherries. Drizzle each with 1 ½ Tbsp. Cajeta, top with brie round. Fold up edges on each, brie en crouete style, flipping over, placing exposed brie down on a sheet tray. Reserve chilled.

3. To plate: On a sheet tray, place one wrapped brie in pre-heated oven for 7-10 minutes, or until golden brown. Drizzle each with 2 ½ Tbsp. Cajeta. Serve hot.

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## Recipes

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### Anise Infused Cajeta Sauce

Serves 1

#### Ingredients:

- 1/8 cup Anise Flavor Liqueur
- 1/6 cup Granulated Sugar
- 1/3 oz. Butter , unsalted
- 2 1/3 oz. Sweetened Condensed Milk

#### Directions:

1. In medium size sauté pan, over medium-low heat, add anise flavor liqueur and reduce by half. Carefully set fire to the liqueur so that the alcohol burns off, for safety remove from heat and light with lighter. Set aside and cool.
2. In a second medium size sauce pot, add sugar over medium heat. Once sugar begins to melt, add butter and allow to fully melt. Then add condensed milk and stir to combine.
3. Finally, add reduced anise flavored liqueur to the sugar mixture, stir and serve. Reserve refrigerated.