

Golden Raisin Pesto

Servings: 16



Prep
10 m

Cook
10 m

Ready
20 m



About:

Whether you're entertaining guests or around the house looking for a flavorful snack, this recipe is sure to impress. Inspired by a love for cooking, fresh food, and big flavors, this bite size treat will tantalize your taste buds. Pair with a crisp fruity California Chardonnay wine or take it a step further and enjoy as an appetizer on your favorite pasta night.

Ingredients:

- ½ **cup** Champion® Golden Raisins
- ⅛ **cup** Pine Nuts
- ¼ **cup** Grated Parmigiano Reggiano Cheese
- 1 ½ **cups** Fresh Basil
- ⅛ **cup** Light Olive Oil
- ⅛ **cup** + ½ **tsp** Lemon Juice
- 1 **clove** Garlic
- ¾ **tbsp** Ground Mustard
- ⅙ **tsp** Kosher Salt
- 1 **loaf** French Baguette
- 4.5 **oz** Brie Cheese Wheel

Directions:

Place measured raisins, pine nuts, Parmigiano cheese, basil, olive oil, lemon juice, garlic, ground mustard and salt into a food processor with the blade attachment. Pulse ingredients for 30 seconds to 1 minute or until the pieces are chopped small.

Take a fresh Baguette and slice ½ inch slices. Slice brie into 16 equal wedges and place 1 wedge on each bread slice. Transfer brie topped bread slices onto a parchment paper lined sheet pan. Broil in oven until brie is bubbly and edges are golden brown for about 5 minutes. Top melted brie with a teaspoon of Golden Raisin Pesto. Serve warm.