



## Baked Brie with Berry Rhubarb Compote

READY IN



40 min.

SERVINGS



4

CALORIES



661 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 15 oz round of président brie
- 1 tablespoon butter
- 1 eggs well beaten
- 1 teaspoon thyme sprigs fresh finely chopped
- 0.3 teaspoon ground cinnamon
- 0.3 teaspoon ground ginger
- 0.5 cup blueberries
- 0.3 cup onion red chopped
- 8 oz regular crescent rolls refrigerated canned

0.5 cup rhubarb fresh finely chopped

0.3 cup sugar

## Equipment

frying pan

baking sheet

baking paper

oven

pastry brush

## Directions

Heat oven to 400F. Line cookie sheet with cooking parchment paper.

In 8-inch skillet, melt butter over medium-high heat.

Add rhubarb, onion and sugar; cook until rhubarb and onion are softened, juices evaporate and mixture thickens. Stir in preserves, thyme, ginger and cinnamon.

Spoon rhubarb mixture on top of Brie cheese.

Unroll crescent dough onto cookie sheet; press perforations to seal.

Place rhubarb-topped cheese in center of dough. Gather edges of dough up and around cheese; pinch edges and top to seal.

With pastry brush, spread beaten egg over dough.

Bake 17 to 20 minutes or until dough is golden brown.

Serve immediately.

## Nutrition Facts



**PROTEIN 15.35%** **FAT 60.81%** **CARBS 23.84%**

## Properties

Glycemic Index:69.27, Glycemic Load:10.04, Inflammation Score:-7, Nutrition Score:12.803913064625%

## Flavonoids

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## Nutrients (% of daily need)

Calories: 661.45kcal (33.07%), Fat: 45.68g (70.28%), Saturated Fat: 25.77g (161.05%), Carbohydrates: 40.31g (13.44%), Net Carbohydrates: 39.27g (14.28%), Sugar: 21.11g (23.45%), Cholesterol: 154.76mg (51.59%), Sodium: 1153.32mg (50.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 25.94g (51.88%), Vitamin B2: 0.62mg (36.71%), Vitamin B12: 1.86µg (30.97%), Selenium: 19.21µg (27.45%), Phosphorus: 230.56mg (23.06%), Calcium: 222.68mg (22.27%), Folate: 78.7µg (19.68%), Zinc: 2.75mg (18.36%), Vitamin A: 826.13IU (16.52%), Vitamin B6: 0.3mg (14.83%), Manganese: 0.22mg (10.84%), Vitamin K: 10.84µg (10.33%), Vitamin B5: 0.96mg (9.57%), Iron: 1.67mg (9.3%), Potassium: 255.86mg (7.31%), Magnesium: 27.73mg (6.93%), Vitamin B1: 0.09mg (6.25%), Vitamin C: 4.56mg (5.53%), Vitamin D: 0.75µg (5.01%), Fiber: 1.04g (4.17%), Vitamin E: 0.6mg (4.02%), Vitamin B3: 0.57mg (2.86%), Copper: 0.05mg (2.52%)