



NATURAL PASTURES
cheese company

Comox Valley, Vancouver Island

Bruléed Buffalo Brie with Tomato Ginger Jam



Ingredients

1 baguette, sliced into rounds
Natural Pastures Buffalo Brie
8 tomatoes, coarsely chopped
1 cup sugar
zest and juice of 1 lemon
1 Tbsp ginger, minced
1 tsp ground cumin
pinch of ground cloves
1/2 tsp salt
1/4 tsp red pepper flakes

Quick and easy
appetizer when you're
pressed for time – or
anytime!

Directions

1. Combine ingredients for tomato jam in a saucepot and bring to a boil over medium heat. Reduce to low and cook, stirring often, until moisture has evaporated and the mixture is the consistency of thick jam.
2. Top baguette slices with a generous piece of Natural Pastures Buffalo Brie. Broil cheese under high heat in the oven until golden and bubbling, about 30 seconds.
3. Top with tomato ginger jam and serve.

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