

# Ferraro's Cucina

## Brie & Garlic Dip

### Ingredients

**13.2 Ounce Package of Brie Cheese,  
Rind Removed and Cubed.**

**3 Cloves of Garlic, Finely Chopped.**

**2 Teaspoons Fresh Rosemary,  
Chopped.**

**1 Tablespoon of Dried Thyme.**

**Olive Oil For Drizzling.**

**Salt and Pepper to Taste.**

### Preparation

- Preheat your oven to 375 degrees F.
- Drizzle oil in your skillet.
- Remove the rind from the Brie and cut the cheese into pieces, place in your oiled skillet.
- Finely chop your garlic and rosemary and place both in a small bowl, drizzle olive oil on top and mix these ingredients together.
- Spoon your rosemary/garlic mixture over your cheese, place skillet in your oven and bake for 6-8 minutes or until cheese is melted and bubbly, sprinkle your thyme on top of the dip and serve immediately.
- Serve and enjoy!

