



Home made dish featuring Brie de France Cheese with Chilean Wine

Description



This picture is a late post. 2 years late to be precise. It's related to our family visit to the Farmers Market set up at the Hotel Westin Gurugram. I remember that sunny wintery noon, where it was a delight to visit various food and wine stalls neatly placed in open air.

Amongst many other farm fresh goodies, we also ended up buying a cache of assorted cheese - cheddar, camembert, brie de France and even blue cheese.

Back home, after some Google research we homed on to a recipe based on bread and cheese which was relatively easy to make. It's there in the frame - oven baked bread with an olive oil sprinkling, brie cheese (in the bowl) alongwith grounded peanuts in a strawberry sauce (in the separate bowl).

The simple home made dish prepared lovingly by mom and son team, paired well with the Chilean Pinot Noir - though I would also recommend it with a white wine or even a Rose wine. Try it out one of these monsoon days.

PS - we gave a try to blue cheese to but found it to be too bitter and pungent. Over period of time however, I have learnt to relish it especially alongwith some crackers and wine.

If you have a home recipe which goes well with wine then do share. Cheers.