

CHEF & CHILD FOUNDATION RECIPE COLLECTION

BAKED BRIE WITH GARLIC AND PEPPERS

Vince Blancato, ACF Tampa Bay Culinary Association

SERVINGS PER RECIPE: 6



Ingredients:

- 1 8-ounce package of brie at room temperature
- 1 6-ounce jar of roasted red pepper, drained and cut into thin strips
- 1 loaf of French or Cuban bread, cut into 1/2 inch slices
- 2 whole bulbs of garlic

Directions:

1. Place garlic on baking sheet and roast at 375 degrees for 1 hour. Separate and remove garlic cloves from papery outer layer of the roasted garlic bulb.
2. Place the brie on a plate surrounded by the bread slices.
3. Place the red pepper strips in a separate bowl.
4. Spread a little of the brie on a piece of bread, top with one clove of roasted garlic along with a couple strips of roasted red pepper. Enjoy!

Special thanks to Vince Blancato for collecting these recipes and Clemson University for providing the nutritional facts. The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members in 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org.

Nutrition Facts

Serving Size 150g
Servings Per Container
Calories 360
Fat Cal. 110g

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 12g	18%	Total Carb 45g	15%
Sat. Fat 7g	35%	Fiber 3g	12%
Trans Fat 0g		Sugars 3g	
Cholest. 40mg	13%	Protein 17g	
Sodium 760mg	32%		
Vitamin A 10% • Vitamin C 25% • Calcium 15% • Iron 15%			



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