



Grilled Brie Cheese Sandwich with Blueberry balsamic

4- Servings- this recipe can be reduced to 2 or increased just double or decrease by half

2 - square shaped croissants

8 oz. 70% dark chocolate bar

Sliced brie – enough to cover the bottom of each croissant

Lemon Olive oil

Blueberry balsamic

Fresh grated cinnamon

Place chocolate and brie on croissant, brush top and bottom with lemon olive oil. Place in med., hot skillet heat until golden brown on both sides.

While sandwiches are cooking put 4 tablespoons blueberry balsamic in a sauce pan. Reduce by a $\frac{1}{3}^{\text{rd}}$ on low heat.

To Serve:

Slice sandwich to form a triangle, and then cut again to make 4 triangles. Put 2 triangles on each plate grate cinnamon over the croissant then drizzle with reduced balsamic or serve on the side.