Dish 1 (serves 4)
Baked Brie, "Fondue Style"
With Cranberry-Apple and Calvados Compote

Brie Cheese	125 g Individual Rounds x 2

Cranberry-Apple and Calvados Compote

Apples	1
Dried Cranberries	125 ml
Apple juice	150 ml
White Wine Vinegar	50 ml
Maple Syrup	60 ml
Calvados brandy	30 ml
Shallot (diced)	15 ml

Peel and cut apples into a small dice.
Sauté shallot, deglaze with calvados and then add apple juice, white wine vinegar and maple syrup. Add apple to pot and bring to a simmer. Cook for 8 minutes then add dried cranberries and cook for another 5 minutes or until apples are soft. Reduce down the liquid to a syrup.
Season brie with salt and pepper and bake brie in a 400F oven for 8 min or until soft and warm in the center.
Top brie with large spoon of compote.
Serve with warm baguette.