



# Creamy Whipped Brie with Herbs Recipe

## Introduction

Whipped Brie is a delightful and creamy appetizer that perfectly combines the rich flavor of brie cheese with the sweetness of honey, tartness of pickled shallots, and the crunch of nuts. Whether served at a dinner party or enjoyed during a cozy night in, this dish is sure to impress. Follow this detailed recipe to create a luscious whipped brie that will have everyone coming back for more.

## Ingredients

**3 (8-ounce) wheels of brie, cold**

**1 medium shallot**

**2 tablespoons apple cider vinegar**

**1 teaspoon plus 1/4 cup honey, divided**

**3 tablespoons water, divided**

**A pinch plus 1/2 teaspoon flaky sea salt, divided**

**1 medium lemon**

**1/3 cup plus 2 tablespoons olive oil, divided**

**1 tablespoon fresh thyme leaves, plus more for garnish**

**1/2 cup quartered pitted dried dates**

**1/2 cup chopped, toasted nuts (walnuts, pecans, pistachios, etc.)**

**1/4 teaspoon freshly ground black pepper, plus more as needed**

**Toasted crusty bread or crackers**

## **Prep Time**

**20-30 minutes**

## **Cook Time**

**8 minutes**

## Total Time

Approximately 30-40 minutes

## Yield

Serves about 8-10 people

## Directions

### 1. Prepare the Brie:

- Slice the tops and bottoms off the cold brie wheels.
- Run a knife around the inside of the rind to remove the interior cheese.
- Place the cheese in the bowl of a stand mixer or a large bowl if using a hand mixer.
- Set aside for 20 to 30 minutes to allow the cheese to come to room temperature.

### 2. Prepare the Shallots:

- Halve the shallot vertically through the core.
- Thinly slice one half and set aside.
- Dice the remaining half and place in a medium bowl.

### 3. Pickle the Shallots:

- In a small microwave-safe bowl, combine the vinegar, 1 teaspoon honey, 2

**tablespoons water, and a pinch of salt.**

- Whisk together, then microwave for 30 seconds until warm to the touch.
- Add the sliced shallots to the mixture and set aside to pickle.

#### **4. Prepare the Topping:**

- Zest and juice the lemon into the bowl with the diced shallot.
- Add 2 tablespoons olive oil, the remaining 1/4 cup honey, thyme leaves, dates, nuts, remaining 1/2 teaspoon salt, and black pepper.
- Mix to combine and set aside.

#### **5. Whip the Brie:**

- Add the remaining 1/3 cup olive oil and 1 tablespoon water to the bowl with the brie.
- Beat on medium-high speed until light and fluffy, about 5 to 8 minutes, scraping down the sides and bottom of the bowl occasionally.

#### **6. Assemble and Serve:**

- Spread the whipped brie across a platter or serving plate.
- Spoon about half of the nut and date topping over the brie, transferring the remaining topping to a bowl to serve on the side.
- Sprinkle the pickled shallots over the top.
- Garnish with additional fresh thyme and flaky salt.
- Serve with toasted crusty bread or crackers.

**Enjoy your Whipped Brie!**

## Detailed Directions and Instructions

### Prepare the Brie:

- Slice the tops and bottoms off the cold brie wheels.
- Run a knife around the inside of the rind to remove the interior cheese.
- Place the cheese in the bowl of a stand mixer or a large bowl if using a hand mixer.
- Set aside for 20 to 30 minutes to allow the cheese to come to room temperature.

See also [Meringue Cookies with Nuts](#)

### Prepare the Shallots:

- Halve the shallot vertically through the core.
- Thinly slice one half and set aside.
- Dice the remaining half and place in a medium bowl.

### Pickle the Shallots:

- In a small microwave-safe bowl, combine the vinegar, 1 teaspoon honey, 2 tablespoons water, and a pinch of salt.
- Whisk together, then microwave for 30 seconds until warm to the touch.
- Add the sliced shallots to the mixture and set aside to pickle.

### Prepare the Topping:

- Zest and juice the lemon into the bowl with the diced shallot.
- Add 2 tablespoons olive oil, the remaining 1/4 cup honey, thyme leaves, dates, nuts, remaining 1/2 teaspoon salt, and black pepper.
- Mix to combine and set aside.

**Whip the Brie:**

- Add the remaining 1/3 cup olive oil and 1 tablespoon water to the bowl with the brie. - Beat on medium-high speed until light and fluffy, about 5 to 8 minutes, scraping down the sides and bottom of the bowl occasionally.

**Assemble and Serve:**

- Spread the whipped brie across a platter or serving plate. - Spoon about half of the nut and date topping over the brie, transferring the remaining topping to a bowl to serve on the side. - Sprinkle the pickled shallots over the top. - Garnish with additional fresh thyme and flaky salt. - Serve with toasted crusty bread or crackers.

## Notes

**Choosing Brie:**

- Use good quality brie for the best taste and texture.

**Pickling Time:**

- Allow the shallots to pickle for at least 10 minutes for optimal flavor.  
See also Chocolate Mousse

**Serving Suggestions:**

- This dish pairs well with a variety of breads and can also be served with fruit or other dips.

**Storage:**

- Leftover whipped brie can be stored in an airtight container in the

refrigerator for up to 3 days.

## Cook techniques

### Whipping Cheese

To achieve a light and fluffy texture, allow the brie to come to room temperature before whipping. Beat the cheese at medium-high speed, gradually adding olive oil and a small amount of water. Scrape down the sides of the bowl occasionally for even mixing.

### Pickling Shallots

Quick-pickling shallots enhances their flavor and texture. Combine vinegar, honey, water, and a pinch of salt in a bowl, heat until warm, and then add thinly sliced shallots to infuse them with flavor. Let them sit while preparing other ingredients.

### Preparing Toppings

Creating a topping that balances sweetness and texture is essential. Combine zested lemon, diced shallots, olive oil, honey, fresh herbs, dried fruits, nuts, salt, and pepper to create a flavorful mix that complements the whipped brie perfectly.

### Presentation

For an appealing presentation, spread the whipped brie on a serving platter and top it with the nut and date mixture. Garnish with pickled shallots and fresh herbs to add color and texture, then serve with toasted bread or crackers for an elegant touch.

## FAQ

**Can I use a different type of cheese?**

While brie is preferred for its creamy texture, you can experiment with other soft cheeses like Camembert or cream cheese for different flavors.

**How long can whipped brie be stored?**

Whipped brie can be stored in an airtight container in the refrigerator for up to 3 days. However, it's best enjoyed fresh.

See also [Pear and Cranberry Galette with Vanilla Ice Cream](#)

**Can I make this recipe ahead of time?**

Yes, you can whip the brie and prepare the toppings in advance. Just assemble them shortly before serving to maintain the best texture.

**What can I serve with whipped brie?**

Whipped brie pairs well with toasted crusty bread, crackers, fresh fruit, or even vegetable sticks for a delightful appetizer.

**How do I make the dish vegetarian-friendly?**

The recipe is already vegetarian-friendly, but ensure that all serving accompaniments, like crackers and bread, are also vegetarian.

## Conclusion

Whipped Brie is a delightful and sophisticated appetizer that combines the creaminess of brie with the sweetness of honey and the crunch of

nuts, creating an irresistible treat for any gathering. With simple steps and vibrant flavors, it's perfect for entertaining or as a special addition to your cheese board. Serve it with crusty bread or crackers for a truly enjoyable experience.

### **Caramelized Onion and Herb Whipped Brie**

Combine caramelized onions with fresh herbs like rosemary and basil for a savory twist. The sweetness of the onions paired with the aromatic herbs will elevate your whipped brie.

### **Cranberry Orange Whipped Brie**

Incorporate cranberry sauce and orange zest into your whipped brie for a festive and seasonal flavor. This combination adds a bright and tangy dimension that pairs beautifully with the creaminess of the cheese.

### **Spicy Jalapeño and Cilantro Whipped Brie**

Add some heat by mixing in finely chopped jalapeños and fresh cilantro. This spicy version will wake up your taste buds and is an excellent choice for those who enjoy a kick.

### **Honey Fig and Goat Cheese Spread**

For a variation, blend whipped brie with goat cheese and top with honey and fresh figs. The tanginess of the goat cheese balances out the sweetness of the figs beautifully.

### **Roasted Garlic and Rosemary Whipped Brie**

Roast garlic until soft, mix it with whipped brie and fresh rosemary for a comforting and flavorful dip. The creamy texture combined with the earthy garlic makes it a crowd-pleaser.

### **Tropical Pineapple and Coconut Whipped Brie**

Incorporate crushed pineapple and toasted coconut flakes for a tropical flair. This vibrant combination adds a refreshing taste that's perfect for summer gatherings.

**Pin it**



# Creamy Whipped Brie with Herbs Recipe

