

Prep time: 10 minutes

Cook time: 15 minutes

Total time: 25 minutes

Intensity: Easy / Beginner

There is a specific magic that happens when you combine warm, melting brie with the tart pop of cranberries and the earthy crunch of toasted walnuts. This Crispy Flatbread is the epitome of effortless elegance. It's the appetizer that looks like you spent hours in the kitchen but comes together in the time it takes to preheat your oven. Perfect for holiday gatherings, a cozy night in, or a sophisticated lunch, this recipe balances textures and flavors with a sweet and savory harmony that will have your guests reaching for seconds.

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Ingredients

For the Flatbread:

- 1 large rectangular flatbread (or 2 individual naan breads)
- 2 tablespoons olive oil

- 1 clove garlic, minced
- 1 teaspoon fresh rosemary, finely chopped (plus extra for garnish)
- ¼ teaspoon sea salt
- ¼ teaspoon black pepper

For the Toppings:

- 8 oz wheel of Brie cheese (or a double-cream variety), sliced into ¼-inch thick strips
 - ½ cup whole cranberry sauce (homemade or high-quality store-bought)
 - ½ cup walnuts, roughly chopped
 - 1 tablespoon honey (optional, for drizzling)
 - Flaky sea salt (like Maldon) for finishing
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Instructions

Step 1: Preheat and Prep (Time: 5 minutes | Intensity: Low)

Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper. If you are using a stone-baked flatbread, place it on the sheet. If you are using naan, place both pieces side by side.

Step 2: The Flavor Base (Time: 2 minutes | Intensity: Low)

In a small bowl, mix the olive oil, minced garlic, chopped rosemary, sea salt, and black pepper. Brush this mixture generously over the entire surface of the flatbread. This creates a flavorful barrier that prevents the bread from getting soggy under the cheese.

Step 3: Assemble the Flatbread (Time: 3 minutes | Intensity: Low)

Arrange the sliced Brie evenly across the flatbread. You want a good coverage, but leave a small border around the edges for the crust. Spoon the cranberry sauce over the Brie. You can dot it in small clumps or spread it in a thin layer—the goal is to get a bit of cranberry in every bite without overwhelming the cheese. Finally, scatter the chopped walnuts over the top.

Step 4: The Bake (Time: 10-12 minutes | Intensity: Medium)

Place the baking sheet in the center of the preheated oven. Bake for 10 to 12 minutes. Visual Cue: You are looking for the Brie to be fully melted and slightly bubbly, and the edges of the flatbread to be golden brown and crisp. If the walnuts are browning too quickly, you can tent the flatbread loosely with foil for the last few minutes.

Step 5: Finish and Serve (Time: 2 minutes | Intensity: Low)

Remove from the oven and let it rest for 2 minutes. This allows the cheese to set slightly so it doesn't run off the bread when sliced. Drizzle with honey (if using) and sprinkle with fresh rosemary and flaky sea salt.

Step 6: Slice and Enjoy

Cut into squares or strips using a pizza cutter or a sharp knife. Serve immediately while the cheese is warm and gooey.

Recipe Notes & Variations

- The Bread: If you can find a “stone-fired” flatbread at your grocery store, those work best. Naan is a great substitute, but it is softer; for a crunchier base, toast the naan plain in the oven for 3 minutes before adding toppings.
- The Nuts: Walnuts are classic, but pecans also work beautifully here. Toasting them in a dry skillet for 2 minutes before adding them to the flatbread will deepen their flavor.
- The Cheese: If you aren’t a fan of Brie, Camembert is a perfect substitute. If you want a milder cheese, a soft goat cheese (chèvre) works well, though the texture will be slightly different.

Nutrition Information

Disclaimer: The nutritional information below is an estimate based on standard ingredients and is provided for convenience. It should not be considered a substitute for professional dietary advice.

Per Serving (Based on 4 servings):

- Calories: 380
- Total Fat: 24g

- Saturated Fat: 10g
- Cholesterol: 55mg
- Sodium: 560mg
- Total Carbohydrates: 28g
- Dietary Fiber: 2g
- Total Sugars: 10g
- Protein: 14g