

Flower Glazed Cheeses

INGREDIENTS

- 1 cup dry and drinkable white wine
- 1 (1/4 oz.) package gelatin (about 2 ½ teaspoons)
- 3 or 4 flowers, such as pansies, herb flowers, or rose petals
- 1 wedge brie, or any cheese with a rind or with an edible rind

INSTRUCTIONS

Pour wine into a small saucepan, add gelatin, and let it absorb about 5 minutes.

Cook and stir over medium heat for 2 to 3 minutes, until gelatin is fully dissolved.

Remove from heat and let it cool slightly (but don't let the gelatin set).

Set a wire rack over a baking sheet, put cheese on the rack, and arrange flowers on top.

Brush the wine mixture lightly over top.

Put the rack in the refrigerator for 10 minutes, until the gelatin is firm. Brush the flowers with the wine mixture a few more times before serving to be sure the flowers are fully covered.

If you are glazing cheese with dark flowers, the color will begin to bleed within 4 to 6 hours, so make sure you don't wait that long before serving.

Source: *Cooking with Flowers, Miche Bacher*