



PRESENTED BY
SILVASALE

Chariots Bar | Pedro Silva

Pedro Silva of SilvaSale Events and Catering at The Wanderers Club is here to help you take a little bit of The Wanderers home with you! Growing up surrounded by amazing flavours and smells of his home land Mozambique, Pedro has always had a keen interest in cooking. Between his moms influences and his passion for entertaining his style and dedication can be seen throughout the Chariots bar.

Something to stick to your ribs!

Baked Brie

Ingredients

- 100G Diced bacon
- 30g Roughly chopped Pecan nuts
- 30g Dried Cranberries chopped roughly
- 60g Dried roughly chopped Apricots
- 2 Twigs of fresh rosemary
- 30ml red wine vinegar
- Salt and Pepper
- 450g wedge of Brie

What to do!

- Pre heat the oven to 160 Degrees
- Fry bacon until crispy and then lay it out on a paper towel to dry and drain.
- Combine all other ingredients in a bowl including the bacon.
- Remove the top rind of the brie and place into a small baking dish.
- Top the brie with the crumble from the bowl.
- Place baking tray into the oven and bake for 30 – 35 mins or until melting and oozing.
- Serve with some toasted or fresh bread.

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