

# Pomegranate and brie crostini



🕒 20 min. ⚡ 136 kcal

🍷 SteviaSweet Granulated

## Preparation

Halve one of the pomegranates and squeeze the juice into a saucepan. If needed, add water to fill to 100 ml. Add gelatine and [SteviaSweet Granulated](#) and bring to a boil.

Then cut a small piece from both ends of the second pomegranate, so that the white skin is visible (as with an orange). Now cut the fruit into wedges along the skin. The seeds can now be easily removed and placed in a large bowl. Pour the boiled pomegranate juice over the seeds and refrigerate the mixture until it is cold and has turned to jelly.

Cut the baguette into slices and place them on a baking tray. Bake at 225 °C for 5-10 minutes. Cut the brie into slices and spread the slices together with the pomegranate jelly on the baked baguette slices. Garnish with fresh thyme.

## Ingredients for 2 servings

### Crostini

|          |                      |
|----------|----------------------|
| 8 slices | whole grain baguette |
| 200 g    | brie                 |
|          | fresh thyme          |

### Pomegranate jelly

|         |  |
|---------|--|
| 2       | pomegranates                           |
| 2 tbsp  | <a href="#">SteviaSweet Granulated</a> |
| 1/2 tsp | gelatine powder                        |

## Nutritional information per portion

|      |                 |
|------|-----------------|
| 136  | kcal            |
| 573  | kJ              |
| 7.5  | g Protein       |
| 12.5 | g Carbohydrates |
| 6.5  | g Fat           |