

Pomegranate and brie crostini



 20 min.  136 kcal  SteviaSweet Crystal

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 Crystal** 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
1 tbsp	SteviaSweet Crystal
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