

Creamy Whipped Brie with Warm Chili Oil (7-Minute Appetizer)

If you're looking for an appetizer that feels fancy but takes almost no effort,

TIME
15 min

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INGREDIENTS

200 g (7 oz) Brie cheese, rind removed
2 tablespoons heavy cream or plant-based cream
1 tablespoon olive oil
1/2 teaspoon chili flakes
1/2 teaspoon smoked paprika
Pinch of salt
Fresh herbs for garnish (optional)

DIRECTIONS

1. Whip the : Brie. Add the Brie and heavy cream to a food processor or use a hand mixer. Blend until the mixture becomes smooth, light, and creamy. Add a pinch of salt if needed.
2. Plate the cheese. Transfer the whipped Brie to a serving bowl or shallow plate and spread it into an even layer.
3. Prepare the chili oil. In a small saucepan, warm the olive oil over low heat. Add chili flakes and smoked paprika and cook for about 30 seconds to infuse the oil.
4. Drizzle and garnish. Pour the warm chili oil evenly over the whipped Brie.
5. Serve immediately. Top with fresh herbs if desired and serve with crackers, toasted baguette slices, or crusty bread.

SWAPS & NOTES

Brie Cheese Removing the rind helps create an ultra-smooth texture, but if you enjoy the flavor, you can leave a little on.

Cream Options Heavy cream works best, but plant-based cream alternatives also whip nicely for a dairy-light version.

Chili Oil Alternatives You can substitute the homemade chili oil with store-bought chili crisp or hot honey for a sweet-spicy twist.

Extra Flavor Additions Try adding: Lemon zest Cracked black pepper Toasted nuts A drizzle of honey These small additions can elevate the flavor even more.

TIPS FOR SUCCESS

Use room temperature Brie This helps it whip faster and creates a smoother texture.

Blend thoroughly The longer you whip the cheese, the lighter and fluffier it becomes.

Don't overheat the oil You only want to warm the oil enough to release the chili and paprika flavor.

Serve immediately The warm chili oil over cool whipped Brie creates the best flavor and texture contrast.

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Original recipe: <https://chefmaniac.com/creamy-whipped-brie-with-warm-chili-oil-7-minute-appetizer/>