

7-Minute Whipped Brie with Warm Chili Oil: The Ultimate Viral Appetizer

Creamy Whipped Brie with Warm Chili Oil: The Ultimate 7-Minute Appetizer



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10 min

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INGREDIENTS

Brie Cheese: 200g (about 7 oz). Important: Remove the rind for the smoothest possible texture.

Heavy Cream: 2 tablespoons (or a plant-based heavy cream for a dairy-light version).

Olive Oil: 1 tablespoon (high-quality extra virgin is best here).

Chili Flakes: 1/2 teaspoon (adjust based on your heat tolerance).

Smoked Paprika: 1/2 teaspoon (for that deep, woody aroma).

Salt: A tiny pinch to help the flavors pop.

Fresh Herbs: Thyme or rosemary for garnish (optional).

Swaps and Notes:

The Rind: While the rind of Brie is edible, it won't break down in the food processor. If you want that "whipped cream" consistency, you must trim it off.

The Oil: If you want an even deeper flavor, you can swap the homemade oil for a spoonful of store-bought chili crisp or even a drizzle of hot honey.

Accompaniments: This is a star player on any board, but it pairs exceptionally well with my Baked Kosher Salamifor a sweet, salty, and spicy trio.

Lower Carb: If you're skipping the crackers, this whipped Brie is an incredible dip for cucumber slices or inside a 3-Ingredient Egg Wrap.

Step-by-Step Instructions:

1. Prep the Brie:
2. Get Whipping:
3. Plate the Base:
4. Infuse the Oil:
5. The Final Drizzle:
6. Garnish and Serve:

Tips for Success:

The "Room Temp" Secret: While you should trim the rind while the cheese is cold, you should whip it when it's closer to room temperature. This ensures the fat molecules emulsify properly with the cream.

Infusion, Not Frying: The goal with the oil is to infuse it with flavor. If the oil gets too hot, the chili flakes will turn black and lose their brightness. Keep the heat very low!

Scale Up: If you're hosting a large crowd, this recipe doubles easily. Just make sure you don't overcrowd your food processor.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 180 kcal

Total Fat: 16g

Saturated Fat: 9g

Carbohydrates: 2g

Protein: 7g

Fiber: 0.5g

Storage and Leftover Tips:

Fridge: You can store whipped Brie in an airtight container for up to 3 days.

Texture Check: The cheese will firm up in the fridge. Before serving leftovers, let it sit on the counter for 20 minutes to regain that light, spreadable texture.

Refresh the Oil: If the oil has been absorbed or looks dull, make a quick fresh batch of the warm chili oil to pour over the top before serving again.

DIRECTIONS

1. **Prep the Brie:** Start with cold Brie—it's much easier to trim the rind off when it's firm. Use a sharp knife to remove as much of the white rind as possible, then cut the creamy center into small chunks. Let the chunks sit at room temperature for about 10 minutes before whipping.
2. **Get Whipping:** Place the Brie chunks and the heavy cream in a food processor or a high-speed blender. Blend for 2 to 3 minutes. At first, it might look a bit chunky, but keep going! You want to see the mixture transform into a pale, fluffy, and completely smooth spread.
3. **Plate the Base:** Spoon the whipped Brie onto a shallow plate or into a wide bowl. Use the back of the spoon to create "swirls" and "craters" on the surface. These little pockets will hold the delicious chili oil later.
4. **Infuse the Oil:** In a small saucepan over low heat, add the olive oil, chili flakes, and smoked paprika. Stir constantly for about 30 to 45 seconds. You are looking for the oil to turn a beautiful ruby red and for the spices to become fragrant. Do not let it smoke or burn, as paprika can turn bitter very quickly.
5. **The Final Drizzle:** Immediately pour the warm, spiced oil over the cool whipped Brie. The contrast between the warm oil and the chilled cheese is a huge part of the experience.
6. **Garnish and Serve:** Garnish with a sprig of fresh herbs or a crack of black pepper. Serve immediately with toasted baguette slices, sourdough, or gourmet crackers.

7. **Tips for Success: The "Room Temp" Secret:** While you should trim the rind while the cheese is cold, you should whip it when it's closer to room temperature. This ensures the fat molecules emulsify properly with the cream.
8. **Infusion, : Not Frying:** The goal with the oil is to infuse it with flavor. If the oil gets too hot, the chili flakes will turn black and lose their brightness. Keep the heat very low!
9. **Scale : Up:** If you're hosting a large crowd, this recipe doubles easily. Just make sure you don't overcrowd your food processor.
10. **Serving Suggestions and Pairings:** This whipped Brie is the ultimate party starter. It belongs alongside other elevated dips like my Beer Cheese Dip or a Cheesy Hot Sandwich Dip.
11. **For a drink pairing, the creaminess and spice are perfectly balanced by a sparkling Prosecco or a crisp, cold RosØ.** If you're looking for a non-alcoholic option, a pomegranate-infused sparkling cider provides a lovely tartness that cuts through the rich cheese.
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21. **More Recipes You Will Love:** If you're a fan of quick, "wow-factor" appetizers, try these other hits from chefmaniac.com:
22. **Baked : Brie with Honey and Nuts -** The classic party favorite.
23. **Beer : Cheese Dip -** Bold, savory, and disappear-in-minutes good.
24. **Baked : Kosher Salami -** An easy appetizer with massive flavor.
25. **Cheesy : Hot Sandwich Dip -** A fun twist on a classic lunch.

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