

## Pistachio-Crusted Brie Bites with Raspberry Honey Glaze for Easy Entertaining

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**OVEN**  
**375°F**

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**ChefManiac**

### INGREDIENTS

For the Brie bites:

1 wheel Brie cheese (8 oz / 225 g), cut into 1-inch cubes

1/2 cup crushed pistachios (60 g)

1 tablespoon olive oil (15 ml)

12 to 16 mini phyllo cups or crackers

For the raspberry honey glaze:

### DIRECTIONS

1. Prepare the : Brie. Cut the Brie into 1-inch cubes. If you want a neater presentation, chill the Brie first so it is easier to slice cleanly.
2. Crush the pistachios. Place the pistachios in a food processor or sealed bag and crush them until fine but still slightly textured.
3. Coat the : Brie. Brush the Brie cubes lightly with olive oil, then roll or press them gently into the crushed pistachios so the outsides are coated.
4. Warm the : Brie bites. Arrange the Brie pieces in mini phyllo cups or set them on a baking sheet if you are planning to transfer them to crackers later. Warm in a 375°F oven for a few minutes, just until the Brie softens and the pistachios become fragrant.
5. Make the glaze. Warm your raspberry honey mixture until smooth and spoonable. This can be as simple as stirring together raspberry preserves and honey over low heat.
6. Assemble and finish. Spoon a little raspberry honey glaze over each warm Brie bite.
7. Serve right away. These are best served warm, when the cheese is soft and creamy and the glaze is glossy.

### SWAPS & NOTES

**Brie cheese:** Brie is creamy, mild, and perfect here.

You can leave some rind on if you like, since it softens as it warms, but trimming it off gives a smoother bite.

**Pistachios:** These add color, crunch, and a rich nutty flavor that pairs beautifully with Brie.

Finely crushed pistachios stick best to the cheese.

## TIPS FOR SUCCESS

Keep the Brie slightly chilled before cutting so the cubes hold their shape better.

Soft Brie can get messy fast if it is too warm.

You want the cheese warmed and slightly melty, not completely collapsed.

Use finely crushed pistachios rather than large chunks so they adhere more evenly to the Brie and give each bite a prettier finish.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/pistachio-crust-brie-bites-with-raspberry-honey-glaze-for-easy-entertaining/>