

RED BICYCLETTE

French-Picnic Brie

Tomato and Watercress Baguette

1 Thin baguette, quartered, with each quarter then sliced horizontally
1/2 lb. Brie cheese, sliced 1/4 inch thick
2 t Olive oil
2 Roma tomatoes cut 1/4 inch thick
1/2 t Marjoram, minced
1 c Watercress
Dijon mustard

Directions

Preheat oven to 350 degrees. Arrange the sliced baguettes on a large baking sheet so they are open faced, then on one side of each sandwich place equal amounts of brie cheese. Set aside. In a large skillet heat the olive oil over medium-high heat, add the tomatoes and cook for two minutes, sprinkle with marjoram, turn the tomatoes over and cook the tomatoes for one more minute. Remove from heat. Place the baguettes in the oven for 6 minutes. Remove from oven and divide tomato and watercress equally between the heated baguettes. Serve with mustard.

Serves 4

Delicious, when paired with Red Bicyclette® Rose