

Brie En Croute

Serves 6-8

Prep and cook time: 40 minutes

- 1 small wheel of Brie cheese
- 1 puff pastry sheet
- 1/3 cup Jam of choice - fig, cherry, blackberry
- Sprinkle of nuts - sliced almonds, shelled pistachios
- Sprinkle of dried fruits - cherries, cranberries
- Drizzle of honey or caramel
- 1 egg

1. Dust flat surface with flour. Roll out one defrosted puffed pastry sheet.

2. Place the wheel of Brie in the center of pastry sheet (leave rind on the cheese). On top of Brie wheel, spoon jam until completely covered.

3 Sprinkle nuts and dried fruit on top of jam and drizzle with honey or caramel.

4. Fold puff pastry sheet over the brie wheel and with an egg wash. Transfer wrapped wheel to baking sheet or pie plate.

5. Bake in an oven at 400 degrees 30 min or until golden brown.

6. Allow to cool 5-10 minutes, transfer to serving plate and enjoy with assorted crackers, apple wedges, and a bottle of Fairsing Vineyard Rosé of Pinot noir.

