



# Baked Brie

Preparation: 30 min, Cook Time: 28min, Yield: 10

Fox 5 January

Cheesy and flaky appetizer with a hint of blackberry and crunchy walnut.

This will win them all.

1 sheet frozen puff pastry

1 tablespoon unsalted butter

1/2 cup walnuts

1 1 pound brie cheese

1 egg, beaten

Crackers of choice

Preheat oven to 350f

Defrost puff pastry for 15-20 minutes and unfold.

In a sauce pan melt butter over medium heat.

Sauté walnuts until golden brown (5 minutes).

Spread an even coat of the preserves on top of the brie. Add the walnuts on top the preserves.

Lay the puff pastry on a flat surface and place the brie on top of the pastry.

Make 2 cuts each from top and bottom and each side (it will resemble a plus symbol +).

Starting in the top right corner pull each corner up and toward the center of the brie going clockwise. Allow them to fall like buds of a flower and then tie using the remaining flaps. You can also place the pastry on top of the brie and fold the excess under the brie wheel.

Brush the beaten egg over the sides and top of brie. Place the brie on a sheetpan and bake for 20 minutes until pastry is golden brown.

Serve with crackers.

Glaze may be added after initial baking:

Melt 1/4 cup of butter in the microwave and in a bowl add 1/2 cup of brown sugar. Stir until mixture pours like pancake batter.

Pour the mixture on top of the brie. Heat 1 tablespoon of butter in saute pan and add 1/2 cup of slice almonds. Sauté until golden brown and

aromatic (2-4 minuets). Add this to the brown sugar mixture atop the brie and place in oven for 7 additional minutes.

