



QUALITY KITCHENWARE  
COOKING CLASSES & CULINARY INSPIRATION

### **Baked Brie**

*Serves 4-6*

This Brie wrapped in puff pastry is like a present to unwrap! The semi-soft cheese melts to creamy perfection and the hot pepper jam spikes the flavors nicely. This appetizer is great to assemble ahead of time, then bake just before serving. It's a great choice for sharing in intimate gatherings.

#### Ingredients:

- 1 wheel of Brie cheese
- 4 tablespoons hot pepper jelly or jam
- 1 sheet frozen, prepared puff pastry
- 1 egg, beaten

#### Directions:

1. Preheat oven to 400°F.
2. Defrost the puff pastry enough so that it is easily unfolded without cracking, but not too warm. Place the puff pastry in the bottom of an oven-safe skillet, or baking dish.
3. Place the Brie wheel, (whole with rind on) in the center of the puff pastry. Top the cheese with the hot pepper jelly or jam.
4. Lightly brush the edges of the puff pastry with a pastry brush dipped in water, or with a fingertip. Lap the pastry over the cheese by bringing the corners and edges up and over the cheese. Pinch the pastry edges together to form a good seal.
5. Brush the top of the puff pastry with beaten egg.
6. Bake for about 30-35 minutes until cheese is melted and the pastry a lovely golden color. Let cool for 5 minutes.
7. *Serve with crackers or bread.*