

Puff Pastry-Wrapped Brie

1/2 of a 17.3-ounce package Puff Pastry Sheets(1 sheet), thawed

1 (8-ounce) Brie cheese round, top rind removed or scored

1 egg

1 Tbsp water

Heat the oven to 400°F. Open pastry sheet and lay flat on a lightly floured surface. Roll into a square; trim to a circle. Place Brie in center of dough. Fold dough up and over to enclose cheese, pleating dough to fit. Press seams to seal. Transfer to baking sheet. Decorate with the pastry scraps, if desired.

Beat the egg and water in a small bowl with a fork or whisk. Brush the pastry with the egg mixture.

Bake for 25 minutes or until the pastry is golden brown. Let stand for 20 minutes before serving.

How to Thaw? Thaw time may vary. Pastry should unfold easily but still be cold after thawing. At room temperature, thaw unwrapped pastry for no more than 40 minutes. In the microwave, wrap pastry in paper towel and microwave on HIGH for 15 seconds, then turn it over and microwave for another 15 seconds. If it doesn't unfold easily, microwave for another 5 seconds on each side.

Variations: Remove top rind of brie for these recipes.
Let baked brie stand 45 minutes after baking.

BRIE EN CROUTE

Use a 13 - 16 oz round of brie. placing on pastry, sprinkle brie with 1/4 cup toasted sliced almonds and 1/4 cup freshly chopped parsley.

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BRIE EN CROUTE PROVENCAL

Use a 13 - 16 oz round of brie. Combine ¼ cup diced jarred sun-dried tomatoes, 2 tablespoons olive tapenade and 2 tablespoons toasted pine nuts in a small bowl. After placing brie on pastry spoon the mixture onto the center top of the brie.

DRIED CHERRIES, PECANS & ROSEMARY BRIE EN CROUTE

Use a 13 - 16 oz round of brie. Slice brie in half horizontally. To soften 1/3 cup dried cherries, stir the cherries and 1/2 cup hot water in a small bowl. Let stand for 1 minute. Drain the cherries and pat dry. Stir the cherries, 1/4 cup chopped toasted pecans, 1/4 cup honey and 1/2 teaspoon chopped fresh rosemary leaves in a small bowl. Place bottom half of brie on the pastry; spread half the cherry mixture on the cheese. Place top half of brie over bottom half and spread with remaining half of cherry mixture.

HOLIDAY BRIE EN CROUTE

Use a 13 - 16 oz round of brie. Slice brie in half horizontally. To soften 1/3 cup dried cranberries, stir the cranberries and 1/2 cup hot water in a small bowl. Let stand for 1 minute. Drain the cranberries and pat dry. Stir the cranberries and 1/2 cup apricot preserves or seedless raspberry jam in a small bowl. Place bottom half of brie on the pastry; spread half the cranberry mixture on the cheese. Sprinkle with half of ¼ cup toasted sliced almonds. Place top half of brie over bottom half and spread with remaining half of cranberry mixture and sprinkle with remaining almonds.

HONEY AND WALNUT BAKED BRIE

Slice brie in half horizontally. Stir 1/4 cup toasted and chopped walnuts, 2 tablespoons honey, and 1 tablespoon chopped fresh rosemary leaves in a small bowl. Place bottom half of brie on the pastry; spread the walnut mixture on the cheese. Place top half of brie over walnut mixture.

HARVEST BAKED BRIE

Spread 1/4 cup fig jam on top of Brie, and then sprinkle with 1/4 cup softened cranberries, 1 teaspoon finely chopped rosemary, and 1/4 cup toasted chopped pecans.