



Brie en Croute with Apricot Jam

Camine Pappas / May 2019

INGREDIENTS:

8 oz circle of Brie cheese
3/4* of a sheet of puff pastry, rolled out to a 12" square
1/3 C apricot jam
1/3 C whole walnuts
1 T raw sugar
2 T heavy cream

METHOD:

Place Brie in center of puff pastry
Spread jam over Brie
Fold up edges in a flutes manner. Brush pastry gently with heavy cream and sprinkle sugar over all. Top with walnuts.
Bake in 400 degree F oven for about 25 minutes until golden brown.
Remove and let sit for 8-10 minutes
Serve with rosemary crackers and your favorite prosciutto!

*1 sheet is too large for a small wheel of Brie. Can use whole sheet if Brie is larger. The trick is to be able to fold up edges in folds without closing in the whole cheese circle.

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