



brie en croute;

1. (brii on kru-t) *noun*. Rich French cheese slathered in preserves and nuts, wrapped in a puff pastry shell.
2. Produces 12 servings.
3. Preparation 20 mins.
4. Oven temperature set to 400.

Ingredients;

1 puff pastry sheet, thawed*
 ½ c. raspberry (or other) jam
 1 1-lb. brie cheese round

1 egg
 1 Tbsp. water
 other toppings: nuts, dried fruit,
 etc.

*alternatively, use crescent roll dough, pinching together seams

Instructions;

1. Defrost the pastry sheet, or roll out crescent roll dough and pinch together the seams of each set of 2 triangles. Place the two squares next to each other and pinch together one side to form one large rectangle.
2. Spread jam across the center of the pastry sheet where the brie round would sit.
3. Place the cheese in center and then top with more jam. Sprinkle on any other toppings: nuts, dried fruits, fresh fruits, etc.
4. Fold up the pastry, making sure there are no rips and tears and press seams to seal.
5. Bake 30-45 minutes until golden brown and gooey. Cut open and allow to cool before serving (otherwise will be molten hot)