

From the Kitchen of Julie Zepf

Baked Brie

- 1 package frozen puff pastry (I use Pepperidge Farm), thawed
- 1 14 ounce wheel of Brie, chilled
- 1 egg yoke mixed with 1 tablespoon heavy cream

This will make 1 plain baked Brie. If you want to add nuts I use about ½ cup chopped. (I like pecans, walnuts or almonds). You can also make with pesto, sun-dried tomatoes, olive tapenade or chutney (I use Crosse & Blackwell Major Grey's Mango Chutney). For the Pecan Chutney, I use ½ cup chopped pecans and a ½ of jar of the Major Grey's Chutney.

On a lightly floured surface roll 1 sheet of pastry, just to get out folds. Using Brie as a guide, cut out 1 round the size of the Brie, this will be the bottom. As there is excess with this piece I use to make the decorations for top. Cut out shapes for decorations and reserve.

Roll remaining sheet of pastry. Center the Brie on pastry (if you are going to add other fillings this is where you put on top and bottom of Brie). Cut the pastry so that it will wrap on top with a 1-inch border. Brush border with the egg mixture and press dough together gently to seal. Invert into baking sheet, brush top and sides with egg mixture and arrange reserved decorations. Lightly brush with the remaining egg mixture. Chill Brie, uncovered, 30 minutes to set the egg wash. Brie may be made to this point 1 day ahead and kept chilled, covered loosely.

Preheat oven to 425 degrees. Bake Brie in middle of oven 20 minutes or until puffed and golden. Let Brie cool in pan on a rack for about 20 minutes for very runny melted, about 40 minutes for thicker melted cheese.

If you have any questions please feel free to call me (321-777-9837). Enjoy!!!!