

Baked Brie with Clover Honey

Snowed Inn | December 2007/January 2008



To make a 4- to 5-inch Brie wheel, cut filling by about half and use 1 sheet pastry, trimming excess pastry as needed.

PREP: 15 MINUTES BAKE: 20 MINUTES OVEN: 400°

- 1 17.3-OZ. PKG. FROZEN PUFF PASTRY (2 SHEETS), THAWED
- 1 2.2-LB. WHEEL OF BRIE (8-INCH DIAMETER)
- 1/3 CUP FINELY CHOPPED DRIED CRANBERRIES
- 1/3 CUP CHOPPED WALNUTS OR PECANS
- 3 TBSP. VERMONT RED CLOVER HONEY (OR YOUR FAVORITE HONEY)
- 1 EGG, LIGHTLY BEATEN
- BAGUETTE SLICES AND/OR APPLE AND PEAR SLICES AND DRIED APRICOTS (OPTIONAL)

Roll each sheet of pastry on a lightly floured surface to a 12-inch square. Trim 1 piece to an 8-inch circle (reserve scraps); set aside. Using a thin slicing knife that has been run under hot water, slice Brie in half horizontally and separate pieces. Place 1 piece, rind side down, atop the 12-inch pastry piece. In a small bowl combine cranberries, walnuts, and honey. Spread mixture in the center of cheese on pastry. Place other cheese half on top, rind side up, and press down lightly. Pull pastry up around sides of cheese; press onto top (will not cover top), trimming as needed.

With pastry brush, brush egg onto pastry pieces atop cheese. Place 8-inch pastry circle atop, pressing gently to seal. Invert cheese onto a large baking sheet lined with parchment paper. Brush excess flour off pastry; brush with egg. If desired, use small cutters to cut pastry designs from pastry scraps and place atop pastry; brush with beaten egg.

Bake in a 400° oven 25 to 30 minutes or until the pastry is lightly browned. Cool about 20 minutes. Transfer to a platter. Serve with bread slices and/or fruit, if desired. Makes 16 servings.

Per serving: 189 cal., 13 fat (1 g sat. fat), 17 mg chol., 146 mg sodium, 17 g carbo., 0 g fiber, 3 g pro.