

## GUASTELLO'S VILLAGE MARKET

# Baked Brie en Croute with Honey, Dried Cherries, Pecans & Rosemary

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Serves 10

### Ingredients

2 sheets frozen Puff Pastry, thawed (I use Pepperidge Farm)  
2 tablespoons honey  
1/3 cup dried cherries, roughly chopped  
1/4 cup chopped pecans  
1 teaspoon chopped fresh rosemary  
1 (16 oz.) Brie cheese round (about 6-inches in diameter)  
1 large egg, beaten with 1 tablespoon water

Preheat the oven to 425°F. Line a baking sheet with parchment paper. Slice off the top rind of the brie and discard.

On a lightly floured work surface, roll each pastry sheet out to a 12-inch square. Trim the corners of each sheet to form two circles. Set the scraps aside; you'll use those later for decorations. Put one of the pastry rounds on the prepared baking sheet. Cut off the top rind of the cheese and place the Brie on top of the pastry, rind side down. Drizzle the top of the cheese with the honey, and then top with the dried cherries, pecans and rosemary.

Brush the exposed edges of the pastry with the egg mixture. Cover the Brie with the other pastry circle; press against the sides of the cheese and the bottom pastry to form a tight seal. Using a pizza cutter, cut off the excess dough, leaving a generous 1-inch border. Crimp the edges firmly with a fork to seal. Brush the pastry with the egg mixture. Set aside.

Using a pizza cutter or cookie cutter, cut out nine leaves (about 2-inches long and 1-inch wide) from the scraps. Use a knife to draw the ribs on the leaves, pressing down but not cutting all the way through. Place the leaves on top of the pastry in the shape of a flower, overlapping them slightly and pressing them together in the center. Brush the leaves with the egg mixture. Roll up a 1/2-inch ball of dough and press it in the center; brush the ball with the egg mixture.

Bake for about 20 minutes, or until the pastry is golden brown. Let stand for 45 minutes, then serve with fruit and crackers.

Note: You can prepare this appetizer ahead of time up until the baking step; refrigerate until ready to cook.

***Credit: [onceuponachef.com](http://onceuponachef.com)***