

GUASTELLO'S VILLAGE MARKET

Cranberry Brie en Croute

Serves 8 - 10

Ingredients

1 12.3 ounce Round of Brie* See Cook's Notes below
1 package of frozen puff pastry, thawed (I use Pepperidge Farm brand. Look for butter in the ingredients for the best result)
3/4 cup whole berry cranberry sauce
1–2 tablespoons dried cranberries
1/4 teaspoon minced fresh rosemary
1 egg (beaten with 1 teaspoon water), to glaze

Preheat oven to 400°. Line baking sheet with parchment paper and set aside.

Roll out puff pastry to smooth seams. Cut out a large round and place on a baking sheet. Reserve scraps to decorate, if desired.

Cut rind off top of the Brie.

Mix together cranberry sauce, dried cranberries and rosemary. Spoon over the center of the puff pastry round. Place the cut side of the Brie centered over the cranberry sauce. Fold puff pastry over the top of the Brie sealing overlapping pastry with egg glaze. Flip over and place on a parchment lined baking sheet.

Chill for about 30 minutes.

Brush with egg mixture, decorate with scraps cut into shapes (I made leaves and berries), brush with egg wash again. Bake for about 25 minutes. Cool for 30 minutes before serving.

Serve with crackers and toasts.

Cook's Notes: This was the weight of the Brie I purchased. 8 or 16 ounce rounds will work, too, but the number of portions will vary. You may need to use less of the cranberry topping with a smaller Brie or make two!

PRO-Tip: I chill the uncooked wrapped Brie for about 30 minutes, so the puff pastry is cold. Then bake in a hot oven. Puff pastry "puffs" more efficiently when the dough is cold, and the oven is hot. Wait at least 20 minutes before cutting into the Brie so the cheese can firm up slightly. Bon Appetit!

Credit: *thatskinnychickcanbake.com*