

Brie en Croute

Servings: 6

Source: Seth, 2006

Ingredients

- 1 Brie
- 1 Puff Pastry
- 1 each Egg
- ½ Butter
- 2 Walnuts, Chopped
- 2 each Garlic
- 2 tablespoons Honey
- Parsley For Garnish
- Crackers And Apple Slices

Method

Preheat oven to 400°F.

Roll out 1 sheet of puff pastry to about ½ the original thickness.

Place wheel of brie in the center and make a package, purse, box, whatever. Cut off excess. There will be lots of left-over puff pastry, which can be used to decorate top.

Paint with whole egg glaze.

Place on a cookie sheet (with sides). Bake 18 minutes or until crust is done.

Sauce

Put butter, walnuts and garlic in a small pan and cook until fragrant.

Add honey.

Use a nice serving plate, put sauce on the plate and place brie on top of sauce.

Serve with crackers and apple slices. Parsley is a nice garnish.