

Cantiga's Kitchen

Brie en croute with apricot preserves

Ingredients:

1 egg
1 tablespoon water
1 puff pastry sheet, just thawed
1/2 cup apricot preserves
1/4 ounce toasted sliced almond
1 13-16 ounce Brie cheese round, slightly chilled
Fresh sourdough baguette, sliced



Directions:

Preheat oven to 375 degrees F.

Beat the egg and water in a small bowl with a fork or whisk.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 14-inch square.

Place the Brie wheel in the center of the pastry.

Spread the preserves on top of the Brie wheel.

Sprinkle almonds on top of preserves.

Fold the pastry up over the cheese to cover. Trim the excess pastry and press to seal. If you have excess dough you can cut a leaf or decoration to add to the top of the bundle.

Brush the dough evenly with the egg mixture and place on a baking sheet lined with parchment paper or lightly greased.

Bake until the pastry is golden all over and crisp, approximately 20-30 minutes. Let it rest for 5 minutes, then transfer to a platter along with a sharp knife and sliced sourdough baguette.

Enjoy with Cantiga Wineworks Madrigal (Late Harvest Semillon)!