

BAKED BRIE IN PUFFED PASTRY

This may look like it took some time to do, but in fact, it's one of the easiest recipes I've ever made. It's also a huge crowd pleaser. When I'm having guests over and I want them to think I fussed—but in reality I have no time—then this is my go-to welcoming dish. It's great to make around the holidays when everyone is indulging a bit more than usual.

INGREDIENTS

1 puffed pastry sheet (I like [Dufour](#), but most will do)

1 wheel of Brie (6-8 inches in diameter)

$\frac{1}{4}$ cup fig jam

3 apples, sliced into quarters

1 large baguette, cut into ring size slices

1 egg, beaten

PREPARATION

Preheat the oven to 400 degrees. Make sure the puffed pastry sheet is thawed as per box instructions (usually between 2-3 hours). Using a floured surface, gently roll out the pastry sheet. You just want to smooth out the creases and make sure it's an even thickness. Don't roll it too thin.

I like to bake this on a large pie pan, so I can just take it right from the oven to serve. There should be enough room on the pie plate for the final cooked Brie and space to place the apples and baguette pieces around it once it's out of the oven.

Lay the puffed pastry over the pie plate. Place the wheel of Brie in the center of the pastry sheet, leaving the rind on. Schmear the fig jam on top of the Brie in an even, thick

layer. Wrap the Brie in the pastry sheet. You'll find that you have more puffed pastry than you need to cover the entire Brie, so just cut off the excess.

Since the seams probably won't look great, I use the remaining puffed pastry pieces to cover the seams and make a design. Gather up the excess puffed pastry pieces into a ball and then roll it out on the floured surface. Using a $\frac{1}{2}$ " round cookie cutter (or whatever small shaped cutter you have), cut out as many round pieces as you can. Place them in whatever pattern you like to cover the seams.

Brush with beaten egg. Place in oven and bake until golden brown, about 20-25 minutes. Remove from oven and allow to rest for 10 minutes before serving.

Place the apple slices and baguette pieces around the baked Brie.