

BRIE CHEESE WITH JAM IN PUFF PASTRY



Ingredients (serves 4 people):

1 round brie or camembert cheese
Apricot or other jam like pepper
1 packet of puff pastry
2 egg yolks to brush
White and black dried grapes to taste
Dried apricots to taste
Toast or biscuits

Preparation:

1. Preheat the oven to 200° C and separate the ingredients.

2. Roll out the puff pastry as packaged and cut a square with enough left over to cover the cheese.

3. Place the cheese in the center.



4. Use a spoon and press the center of the cheese to sink a little.

5. Bring a little apricot jam, dried grapes and apricot over the brie cheese and brush the egg yolk around the square of dough.

6. Remove the cheese and put the dough over the cheese and turn again to leave the cheese on top.

7. Carefully lift the dough into the center of the cheese, folding it until all the cheese is covered by the dough and turn the dough over a baking sheet.



8. Brush all the dough with the egg yolks diluted in a little water.

9. Cut five pieces of sheet-shaped dough.

10. Put on the dough.

11. Brush with egg yolks diluted with water.

12. Make a puff pastry and place in the center of the dough.

13. Brush with egg yolk diluted with water.

14. The puff pastry will be in five-leaf format and closing the center.

15. Brush egg yolk throughout the dough.



16. Bake for 20 minutes or until puff pastry is golden in oven at 200° C.
17. Remove from oven and allow to stand for 45 minutes.
18. Arrange cheese on a platter.
19. Decorate with puff pastry flowers.
20. Serve immediately with toast and crackers or simply taste in small pieces.
21. Brie cheese blends in nicely with pepper or apricot jam.

