

## BAKED BRIE IN PUFF PASTRY

This is supposed to be an appetizer, but it's so darned good we often just skip dinner! If you are actually going to share, it is enough to serve 6-8 people.

1 Brie Cheese, about 5 inch diameter  
1 sheet puff pastry  
1 egg, beaten  
¼ cup Bleu Cheese crumbles (optional)

Following the package directions, thaw 1 sheet of puff pastry.

While the cheese is still cool, remove it from its container, and cut off as much of the white rind as practical. Set the cheese aside to warm to room temperature.

When pastry is thawed, put on a well-floured board and roll out to approximately 14" by 14". Dust off the extra flour and lay the pastry on a clean surface. Place the bleu cheese in the center of the pastry, placing the Brie on top of it. Fold one side of the pastry over the top of the Brie, using a pastry brush; coat the folded portion of the pastry with the egg wash. Fold an adjoining portion over the cheese (not opposite) and coat it with egg too. Continue the process until all the pastry is folded on top. This will take about 5-6 folds. Be sure you seal the cheese well with the egg so all the cheese doesn't run out when it melts!

Preheat the oven to 350 degrees.

Generously grease a cake pan or cookie sheet and place the brie on the pan with the seams on the bottom. Brush the top of the pastry with the egg wash and place in the oven for 20-30 minutes, until the pastry is a beautiful golden brown, and small cracks begin to appear. Remove from pan and place on a dish.

I recommend serving this with crackers or French bread and several heads of roasted garlic!