

Baked Brie by Marsha Lee.

(Served at the June 2011 outing in Red Bluff)

1 Brie---round or large triangle
1 can of Pillsbury roll-out dough, if they do not have the sheet of dough you can replace with croissant tube or puffed pastry.
1/2 cup of walnuts or pecans
3-4 table spoons of fruit preserve (fig, strawberry, blackberry or apricot)
1 egg
1 table spoon brown sugar
1/4 stick of butter

1. Toast nuts---melt butter in pan under medium heat, add nuts 5-8 minutes the nuts will brown, then add the brown sugar, maybe more butter to caramelize.
2. While nuts are toasting, rollout the dough if croissant you will need to pinch the ends so it is one big sheet. Throw some flour on the counter to make the dough more workable
3. Cut the brie in half like a layer cake, and spread the nuts and preserve-close it like a sandwich
4. Place the brie sandwich in the lower corner of your dough sheet
5. Beat the egg as we will use it to wash the dough-if you have a brush it makes it easier if not use your hands.
6. From the corner the brie, start rolling up the dough to the top of the brie-start washing the dough with the egg--the egg is the glue that holds it together-about 1/2 inch from the edge-you do not need to cover the top of the brie at this point.
7. About 1/4 of the way you will notice that you have a lot of extra dough, use a sharp knife to cut a 1/2 moon so you can complete your circle and use the part that you cut to cover the top.
8. Once the top is on, you can put all the extra dough on top and cut designs, etc.....Use the rest of the egg to wash the top, this will give it a nice brown color

Bake for 40-50 minutes at 350 or until crust is browned----over cooked is better than under cooked for baked brie.