



Brie en Croute

Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 45 minutes



This is a decadent recipe for anyone that doesn't care about calories. The rosemary adds contrast to the cherries.

1/2 package puff pastry sheets (1 sheet from 17.3 ounce package)

1 large egg

1 tablespoon water

1/3 cup dried cherries

1/4 cup pecans, chopped and toasted

1/4 cup honey

1/2 teaspoon rosemary, chopped

1 13.2 ounce Brie cheese (round)

Maybe you've savored this delightful appetizer at gatherings with loved ones. Now, enrich the experience with a simple yet enhanced recipe, featuring a medley of delightful additions. The introduction of rosemary creates a pleasing counterpoint to the sweetness of the cherries, elevating this dish to new heights. The decadent, savory, and creamy Brie takes center stage on your appetizer table. For an added touch, use pastry cutters to craft intricate shapes atop the Croute, ensuring a wow factor not only in taste but also in presentation.

TIP: You can use pastry cutters to make shapes for the top of the Croute.

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle.

Heat the oven to 400°F.

Mix the egg and water in a small bowl.

Soften cherries in 1/2 cup of hot water for 1 minute. Drain and pat dry.

Stir cherries, pecans, honey and rosemary in a bowl.

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

Spread the cherry mixture in the center of the square no larger than the diameter of the cheese round. Top with cheese round.

Brush edges of pastry with egg mixture. Fold two opposite sides over cheese. Trim remaining 2 sides of pastry to 2" from edge of cheese. Keep excess to side. Fold sides up onto cheese and press edges to seal.

Place seam-side down onto a baking sheet. Decorate top with pastry scraps (see TIPS) and/or additional rosemary. Brush on remaining egg mixture.

Bake for 20-25 minutes, or until pastry is deep golden brown. Let stand for 45 minutes.

Per Serving (excluding unknown items): 217 Calories; 14g Fat (59.2% calories from fat); 8g Protein; 14g Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 229mg Sodium; 9g Total Sugars; trace Vitamin D; 64mg Calcium; 1mg Iron; 88mg Potassium; 81mg Phosphorus. Exchanges: .

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