



PUFF PASTRY BAKED BRIE w/ JAM

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

15 minutes

COOK TIME

35-40 mins

SERVES

6-8 ppl

INGREDIENTS

1 sheet Puff Pastry, thawed but still cold, cut in half

1 round Brie Cheese, 5-6" in diameter or less

1 Egg, beaten

Flour for dusting

1 jar Oregon Growers Jam of your choice

**We like to use Marionberry Jam

PREPARATION

Preheat oven to 400F. Line a baking sheet or cast iron pan with parchment paper. Dust a work surface with a small amount of flour, unwrap puff pastry, slice in half, roll the pastry out just a bit so you have two roughly 7" squares.

Lay one square of puff pastry on your baking sheet or pan and place round of brie in center of the pastry. Brush the pastry with the beaten egg.

Now top the round of brie with an even but generous layer of Oregon Growers Jam - we love to use our Marionberry Jam.

Now place the other square of puff pastry on top. Press down around the round of brie to start to seal the two layers of pastry together. Using a paring knife, remove the excess pastry around the round of brie - leaving about an inch or dough. Using a fork, press down all the way around the dough to seal the pastry.

Brush the outside of the pastry evenly with more of the beaten egg, then place on the middle rack in your oven. Cook for about 35-40mins.

Optimally, allow about 5-10min before cutting into the baked brie. Serve with apples and/or crackers and enjoy!