

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Baked Brie Wrapped in Puff Pastry

An easy, and very elegant appetizer.

BY CHEF MARTY SLAVIN

### Ingredients

8 oz. whole Brie  
2 sheets puff pastry  
1 beaten egg  
Sliced crusty bread

### Directions

Preheat oven to 350°F.

Take first puff pastry sheet and place Brie in center. Fold pastry up the sides of the Brie. Trim so that the sides of the cheese are covered but not the top.

Take the semi-covered Brie, turn it upside down and place it in the middle of the second puff pastry sheet. Trim the second sheet  $\frac{1}{4}$ " outside the edge of the Brie. Turn Brie again, and using your finger moistened with a little water, fold the edge of the second puff sheet and smooth it into the sides of the Brie.

Put brie on a pastry sheet, brush with egg wash, and bake in oven around 15-20 minutes until the pastry is golden brown.

Serve immediately on platter along with slices of crusty bread.



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