

LAⁱⁿ BLOOM

HOLIDAY SOIRÉE

Baked Brie Wrapped in Puff Pastry

Serves 8

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My mom has been making Baked Brie Wrapped in Puff Pastry for years and it's one of those super indulgent dishes that I only eat around the holidays. Once baked, the cheese oozes out of the flaky puff pastry and the sweetness from the preserves rounds out the flavors. I like to use fig preserves at Christmas time but you can use anything you like - pumpkin butter, raspberry jam or my new favorite, homemade guava jam.

1 sheet of frozen puff pastry, defrosted

1 15 ounce round of brie cheese

2 tablespoons fig preserves

1 egg

Preheat the oven to 375 degrees. While the puff pastry defrosts, evenly spread preserves on top of the round of cheese.

Once the puff pastry is defrosted, lightly dust a rolling pin and a cutting board or marble slab with flour. Gently roll out the pastry until it is more than large enough to fully enclose the cheese.

Set the cheese, preserve side down, directly in the middle of the pastry and bring the dough up and around it, tucking it into a nice little package (imagine you are wrapping a gift). Using scissors or a knife, trim an inch or two of the puff pastry (there should be some overlap) to be used for decorations. Flip the brie and place it seam side down on a parchment lined cookie sheet. Using festively themed cookie cutters, cut several shapes out of the extra puff pastry and set aside.

Beat the egg in a small bowl and add a tablespoon of water. Using a brush, lightly paint the pastry wrapped cheese with the egg wash, which will help it become golden in hue. Arrange the cutouts in a decorative pattern on the top and the sides (the egg wash functions as glue, as well).

Bake for 30 to 35 minutes, until the pastry has puffed up and turned golden. Let sit at room temperature for 30 minutes so the cheese sets. Serve alongside slices of apples and fresh bread.