

Brie en Croute with Dried Cherries, Pecans and Honey

Tarla Fallgatter, cooking instructor and caterer



8 ounces puff pastry
8 ounces Brie, round wheel, top rind removed
2 tablespoons dried cherries
1/4 cup pecans (or hazelnuts) toasted, coarsely chopped

2 tablespoons honey

1 medium egg, beaten with 1 T. water

Crackers to serve along side (if desired)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 8

1. Preheat oven to 400°. Cover the cherries with very hot tap water and let sit for 2 minutes. Drain and dry cherries on paper towels.
2. On a lightly floured surface, roll the puff pastry to a 14-inch square. Place Brie (with the top rind removed) on top of pastry.
3. In a small bowl mix together the cherries, nuts and honey. Scoop out on top of the Brie.
4. Gently gather the opposite corners of the puff pastry on top of the Brie and make a little "package," gently pressing the pastry together at the seams.
5. Brush the top with the egg glaze, then poke a few slits in the top with a sharp knife (to allow steam to escape).
6. Bake Brie for about 20 minutes, or until the pastry crust is a golden brown. Remove from oven and remove Brie to a rack.
7. Allow Brie to sit for 30-40 minutes before cutting into it. If you cut it earlier the cheese will melt out of the crust. Serve immediately with crackers, if desired.

Per Serving (excluding unknown items): 306 Calories; 22g Fat (62.7% calories from fat); 9g Protein; 20g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 258mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 3 1/2 Fat; 1/2 Other Carbohydrates.