

Brie en Croute

1 sheet Pepperidge Farm frozen Puff Pastry
1 lb. Brie cheese, round [half kilo]
1 pkg Boursin cheese
1 egg
1 tsp water (5 mL)

Beat the egg and water together in a small bowl.

Thaw pastry 20 minutes; on a floured surface, roll to a 15 inch (37 cm) circle.

Preheat oven to 400 F (200 C) degrees.

Slice Brie in half horizontally. Spread Boursin cheese on one half. Re-assemble Brie and place in the center of pastry.

Brush pastry edges with egg wash, and pull up sides to enclose Brie. Place seam side down on ungreased baking sheet. If desired, decorate the top with pastry scraps. Brush with egg wash.

Bake for 20 minutes. Let stand 10 minutes (at least) before serving.

Makes 12 servings.

Source: Adapted from recipe included with Pepperidge Farm Puff Pastry (They 'stuff' the Brie with 1/4 cup [60 mL] sliced, toasted almonds and 1/4 cup chopped parsley instead of Boursin)

*Boursin cheese is a spreadable garlic and herb cheese. Boursin Poivre contains a lot of black pepper for those who like pepper. Boursin is available in many grocery stores, but can almost certainly be found in higher quality produce and specialty stores. If Boursin or Boursin Poivre cannot be found, Alouette can be used as a substitute although it is not as high quality as Boursin, in my opinion.

This recipe comes to you courtesy of **Amy Gale**.