

Baked Brie In Puff Pastry With Fig Jam And Toasted Walnuts

Ingredients:

Difficulty: Easy
(makes 2 baked brie pastries)

Printable PDF-recipe (no photos)

1 jar fig jam (I used St. Dalfour, 284 gr)
100 gr lightly toasted walnuts, coarsely crushed
1 big frozen puff pastry, thawed (I used Sunnuntai Iso Lehtitaikinal Levy, 600 gr)
2 wheels of Brie (I used Le Baron Brie, 250 gr each)
3 egg yolks

To serve (optional):
grapes
apple slices
jam/walnut mixture that is left from baking
crackers

Instructions:

1. Preheat the oven to 200C. Prepare 1 or 2 oven trays with baking papers on them (depending on your oven size. My oven is small, so I baked each brie one by one).
2. Mix jam and walnuts in a small bowl.
3. On a baking sheet or non-stick surface, roll puff pastry very thin, about 2 mm. To prevent sticking while rolling, work fast with the softened pastry. If you thawed the pastry at room temperature, you might want to put it in the fridge for about 30 minutes before rolling.
4. Put the brie wheels on the rolled puff pastry. You need to have enough pastry around both brie wheels to pack each. Using the bries' place on the pastry, first cut the pastry in half between them, then cut a little from the long sides. Put aside those small pieces of pastry to make decorations.
5. Take the brie wheels away and spread jam/walnut mixture on the pastry, where the wheels were put earlier. I used about half of this mixture and served the rest with the baked brie. Put brie wheels on top of the mixtures.
6. Brush the pastry parts surrounding each brie wheel with egg yolk, then fold the pastry on top of the cheese to make a package (well, two packages, of course). When fully sealed, turn the package upside down, so the sealed part is at the bottom.
7. Cut shapes from the small puff pastry pieces you cut earlier. I cut leaves, but you can cut anything you want.
8. Put each brie package on the oven tray(s) you prepared in step 1. If you are baking the packages separately like I did, put the second package in the fridge while the first one is baking. Brush the surface of the pastry package with egg yolk. Put the decorations you cut on top and brush them

with egg yolk too. Put the brie in the middle part of the oven and bake for 20-25 minutes until the surface is nicely browned. Serve immediately with fruits, crackers, remaining jam/walnut mixture, or anything else you like. Enjoy!