Brie en Robe Dorée

(Brie in a golden gown)

Warmth, sweet indulgence, the slow reveal of melted Brie, and that unmistakable French elegance.

Serves 6-8
Country: France

Ingredients:

1 Brie Wheel
1 Package Puff Pastry
1/2 Cup Walnuts
1/2 Cup Pecans
1 Stick (1/2 cup) Butter
1/2 Cup Brown Sugar

Egg Wash: 1 Egg and about one Tbs. water or milk - whisk with fork.

Directions:

Thaw Puff Pastry (about 20 minutes) then press seams together and stretch (or roll) slightly to size so that it will completely cover Brie.

Sauté Brown Sugar and nuts in the Butter until Sugar has completely melted and combined with Nuts. Continue cooking on low heat for about 5 minutes.

Remove hard sides from Brie (optional) with a sharp knife, and place Brie on center of pastry. Top with Warm mixture (trying to keep most of the mixture on the top of the Brie).

Gently pull sides of pastry up over the Brie forming a "pouch".
Tie a bow on the top with kitchen twine (or even dental floss!)
Brush egg over all top and sides, and pull top edges of pastry down to form a finished look. (Use left over pastry to make leaf designs, etc.)

Bake at 350% for about 20 minutes until golden brown. Serve immediately.