



FINCH + FENNEL

Spicy Baked Brie with Roasted Pears

INGREDIENTS:

- 1 Puff Pastry Sheet
- ¼ c Walnuts, chopped
- Leaves of 3 Rosemary Sprigs, chopped
- Leaves of 3 Thyme Sprigs, chopped
- ½ Pears, sliced
- 1 Brie round, 8 oz
- ¼ c Brown Sugar
- 2 Tbsp F+F Small Batch Vermont Maple Syrup
- ¼ c F+F Cranberry Walnut Relish
- ¼ c F+F Hot Pepper Jelly
- 2 Egg Yolks, scrambled
- 3 Tbsp Demerara Sugar



DIRECTIONS:

1. Let the frozen puff pastry thaw enough that it's pliable but not too soft to work with.
2. Chop walnuts, rosemary & thyme, and slice pears, then set aside.
3. Trim the top & bottom of Brie round, just enough to expose the cheese and remove skin.
4. Lay out the puff pastry & place Brie centered on top of dough. Layer chopped walnuts, herbs, F+F Small Batch Vermont Maple Syrup & brown sugar on top of Brie. It is OK if things fall around the edges, as we will be folding up to bake.
5. Top with sliced pears & F+F Cranberry Walnut Relish & F+F Hot Pepper Jelly. Fold puff pastry edges around the Brie & toppings so it is all fully encompassed, like an envelope.
6. Brush the folded puff pastry with egg yolk & sprinkle with Demerara sugar.
7. Bake at 350°F for 20-25 minutes, until golden brown.
8. Allow to cool slightly & top with more F+F Cranberry Walnut Relish, if desired. Serve with crackers or bread.

Enjoy!

