



PETE'S BAKED BRIE EN CROÛTE

Warm, melty brie wrapped in golden puff pastry is hard to beat. Pete's Baked Brie en Croûte layers sweet fig jam, toasted walnuts, fresh herbs, and creamy brie inside flaky pastry, then finishes it with a drizzle of honey and flaky sea salt. It's an easy, impressive appetizer made for fall gatherings and holiday entertaining.

Serve it warm with crostini, crackers, or sliced baguette.



PREP TIME
15 MIN



COOK TIME
25-30 MIN



SERVES
6-8

INSTRUCTIONS

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Lightly roll out the thawed puff pastry to smooth out the creases and make it large enough to completely wrap the brie.
3. Spread the fig jam over the top of the brie. Sprinkle with the toasted walnuts and chopped rosemary or thyme.
4. Place the brie, jam-side down, in the center of the puff pastry.
5. Fold the pastry up and over the brie, pleating as needed and pressing the edges together to seal completely. Trim away any excess pastry, then flip so the seam is on the bottom.
6. Whisk the egg with a splash of water. Brush the egg wash over the entire pastry.
7. Chill for 20 minutes to help the pastry hold its shape while baking.
8. Bake for 25–30 minutes, or until the pastry is puffed and deep golden brown.
9. Let rest for 10–15 minutes before slicing. Cutting too soon can cause the brie to run out.
10. Drizzle with honey and finish with flaky sea salt just before serving.

INGREDIENTS

Brie Cheese	1 wheel
Thawed Puff Pastry	1 sheet
Fig Jam	⅓ cup
Fresh Chopped Rosemary or Thyme	1 tsp
Toasted Chopped Walnuts	⅓ cup
Honey	2 tbsp
Large Egg	1
Water	splash
Flaky Sea Salt	2 tsp