

## epicurious

### PASTRY-WRAPPED BRIE WITH RASPBERRIES

- 1/2 cup raspberry preserves
- 1/4 cup fresh or frozen unsweetened raspberries, thawed
- 1/2 teaspoon finely chopped fresh rosemary leaves
- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 1 13.2-ounce Baby Brie cheese (about 6 to 7 inches in diameter)
- 1 large egg, beaten to blend (for glaze)

Crackers and baguette slices

Grapes

Preheat oven to 400°F. Stir preserves, berries and rosemary in small bowl to blend. Season berry mixture with pepper. Roll out pastry on lightly floured surface to 12-inch square. Cut top rind off cheese; discard rind. Place cheese, rindless side up, in center of pastry. Spoon raspberry mixture onto cheese. Fold pastry on 2 opposite sides over cheese. Brush remaining 2 sides of pastry with glaze. Fold over cheese; press seams to seal. Brush pastry with glaze; place on baking sheet.

Bake cheese until pastry is deep golden brown (top of pastry may split open), about 30 minutes. Let cool 20 minutes. Place baked cheese on serving platter. Surround with crackers, baguette slices, and grapes.

Makes 8 appetizer servings.

Bon Appétit

Too Busy To Cook?

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