



**REGINA'S
FARM KITCHEN®**

BAKED BRIE EN CROÛTE

with baguette and Granny Smith apples

SERVING SIZE: 8-10

INGREDIENTS:

1 jar RFK Cranberry
Orange Meyer Lemon
Artisan Fruit Spread

1 9" x 9½" sheet of
frozen puff pastry,
thawed

1 large egg, lightly
beaten

1 16-oz. brie cheese
wheel

¼ cup almonds, toasted,
rough-chopped

Serve with French
baguette (or crackers)
and Granny Smith apples



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Double crème brie cheese wrapped in puff pastry and filled with Regina's Farm Kitchen™, Cranberry Orange Meyer Lemon Artisan Fruit Spread and toasted almonds. Baked to perfection until melted and gooey. Perfect for those drop-in guests.

SERVING SIZE: 8–10

INSTRUCTIONS:

Roll the puff pastry into a 12-inch square on a lightly floured surface. Using a pie plate or other round guide, and paring knife, trim the pastry to a 9-inch circle. I like to line a baking pan with a sheet of parchment paper to ensure your brie en crouete will slide easily off the pan.

Next, assemble everything on the prepared pan. Place the pastry dough in the center of the pan. Brush the edges of the puff pastry with the egg, and place the wheel of brie in center of pastry. Spoon half the jar of RFK Cranberry Orange Meyer Lemon on top of Brie, and sprinkle the almonds on top. Take the edges of the dough and wrap the entire brie, carefully leaving a small area exposed, so you can see the warm marmalade peeking out the top. Take the remaining egg and brush it all over the puff pastry. This will give the baked brie en crouete a shiny, golden appearance.

Preheat oven to 400 degrees. Place the pan in the freezer for 20 minutes. Bake the cheese until the exterior is a deep, golden brown, 20–25 minutes. Remove from oven and let cool. Spoon the remaining RFK Cranberry Orange Meyer Lemon into the exposed center of the brie.

Cool for about 30 minutes. Serve on a platter with French baguette and fresh Granny Smith apples.

Watch your guests ooh and ahh. This is always a hit in Regina's Farm Kitchen.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

