

Baked Brie with SeaChange Cranberry Pepper Preserves & SeaChange Stoneground Mustard

Serves 4-6

Time to prepare: 20 minutes

ingredients:

puff pastry, fully thawed (1/2 of 397g pkg frozen Tenderflake)
6 oz (200 g) Brie cheese
2 tsp (10 ml) SeaChange Stoneground Mustard
half of 125 ml jar SeaChange Cranberry & Pepper Preserves
1/4 to 1/2 c (60 -125 ml) pecans, lightly toasted and chopped
one egg yolk whisked with 1 tsp water

to prepare and serve:

Roll out puff pastry to a 12 inch square. Slice through round of brie horizontally. Place half the brie in the center of the pastry. Spread 2 tsp SeaChange Stoneground Mustard, add rest of brie, and spread with SeaChange Cranberry Pepper Preserves. Sprinkle on toasted nuts.

Wrap the cheese with pastry, folding sides to make a package. Cut excess pastry and use for decoration. (Can be covered and refrigerated for baking later, if desired.) Brush on egg wash and bake at 375 degrees F. for 20-25 minutes, until golden. LET REST 20 minutes before serving. Serve with thinly sliced baguette, crackers or sliced apples.



recipe provided by SeaChange Savouries Canada

www.SeaChangeSavouries.ca

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