

Easy Brie en Croute



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes
Cook Time: 50 minutes

Ingredients

- 1 Wheel of Brie
- 1 Sheet of Puff Pastry, thawed
- 1 Large or 2 smaller Yellow Onions, thinly sliced
- 1 Tbsp of Olive Oil
- 1 Tbsp of Unsalted Butter
- Sprig of Rosemary
- Salt and Pepper to taste
- 2 tsp of Sugar
- 1/3 cup of Dry White Wine, optional
- Egg Wash, one egg beaten with a touch of water or milk

1) In a medium sized skillet (or small dutch oven), add the oil and butter, allow to melt over medium heat, add the onions along with a pinch of salt and saute about 20ish minutes ir until the onions really cook down, soften and caramelize.

2) Add the sugar, rosemary and plenty of black pepper and continue sauteing for about 5 more minutes, deglaze with the white wine, allow it to reduce and evaporate, remove from the heat and allow it to cool completely.

3) Preheat your oven to 375 degrees line a baking sheet with parchment paper and set aside.

4) Take your wheel of brie and very gently shave off the top waxy layer but not much, not enough to cut through the actual brie itself, set that aside as well.

5) Roll out the pastry onto a lightly floured surface so it's about an inch bigger on all sides, then take the onions, add them right to the center of the pastry, top the onions with the brie top side down (watch the video to see what i mean) then brush the egg-wash around the edges and fold the pastry over the brie cutting off the excess (set that aside) pinch it to seal and place it seam side down on your prepared baking sheet.

6) If you're feeling up to it, use a small decorative cookie cutter to cut some shapes from the excess pastry you cut off and place it on the brie and brush the whole thing with the eggwash, sprinkle a little salt and black pepper over the top and bake for about 20 minutes or until deeply golden and allow it to cool for 10 minutes before cutting into it.

