

The logo for 'Le Bon Baker' is centered at the top of the page. It consists of the words 'Le Bon Baker' written in a black, cursive, handwritten-style font. The text is set against a light pink circular background that has a soft, slightly blurred edge.

BAKED BRIE IN PUFF PASTRY WITH APRICOT JAM & WALNUTS

Ingredients

1 sheet puff pastry, defrosted
180g wheel brie cheese
1 heaped tablespoon apricot jam
1/4 cup roughly chopped apricots
1 sprig rosemary

egg wash + honey

Method

Preheat oven to 180 degrees celsius (350F).
Line a baking tray with parchment paper.
Place the brie cheese in the centre of the puff pastry.
Add jam, nuts and herbs to the top of the brie.
It's time to wrap the brie! Fold the corners over the brie, forming a neat package.
Use your hand to gently press the edges against the brie and neaten up the sides.
Baste with egg wash and bake for 30 - 40 minutes, or until the pastry is golden.
Remove from oven and let stand for 5 minutes.
Drizzle over honey and then serve with crackers, or wafers.