

ROSEMARY SCENTED BAKED BRIE

Directions:

1. Combine all of the dough ingredients in the bowl of a stand mixer fitted with the flat beater. Mix on low speed until homogenous, then switch to the dough hook. Knead at medium speed for 8 to 10 minutes until the dough starts to pull away from the side of the bowl; it will remain tacky and stick to the bowl in some places.
2. Transfer the dough to a lightly greased bowl or container, like a 2-quart dough rising bucket, and let it rise at room temperature for 45 minutes to 1 hour, until puffy. Transfer the container to the refrigerator to continue rising for at least 4 hours or overnight. When the dough is finished rising, it will have doubled in size and be much firmer and less tacky.
3. Transfer the dough to a lightly floured surface and divide it in half (290g per piece). Roll each piece into a 15" log, about 1" wide, then use a bench knife or kitchen scissors to cut each log into fifteen 1" pieces. (Each piece should be about 19g; the pieces don't have to be perfectly even, but the more uniform they are, the more beautiful your star will turn out.) Roll into 30 neat balls.
4. Line a large cookie sheet, a rimless sheet pan, or an upside-down rimmed baking sheet with a piece of parchment; lightly grease the parchment.

Ingredients:

Dough:

- 2 1/2 cups plus 2 tablespoons (315 g) Unbleached Bread Flour
- 3/4 cup (170g) water, lukewarm
- 4 tablespoons (57g) unsalted butter, softened
- 1 large egg, at room temperature
- rounded 1 1/4 teaspoons table salt
- 3/4 teaspoon instant yeast
- 2 teaspoons fresh rosemary, finely chopped*

*Substitute 1 1/2 teaspoons Herbes de Provence, if desired.

Assembly:

- 8-ounce Brie cheese
- 1 large egg, beaten with a pinch of salt (egg wash)
- flaky sea salt, for sprinkling
- 1 1/2 teaspoons fig or cranberry jam
- 2 tablespoons (28g) unsalted butter
- 1 sprig of rosemary, plus more for garnishing

