



Baked Brie Puff Pastry
Paired with White Merlot 2014

Ingredients for Brie & Toppings:

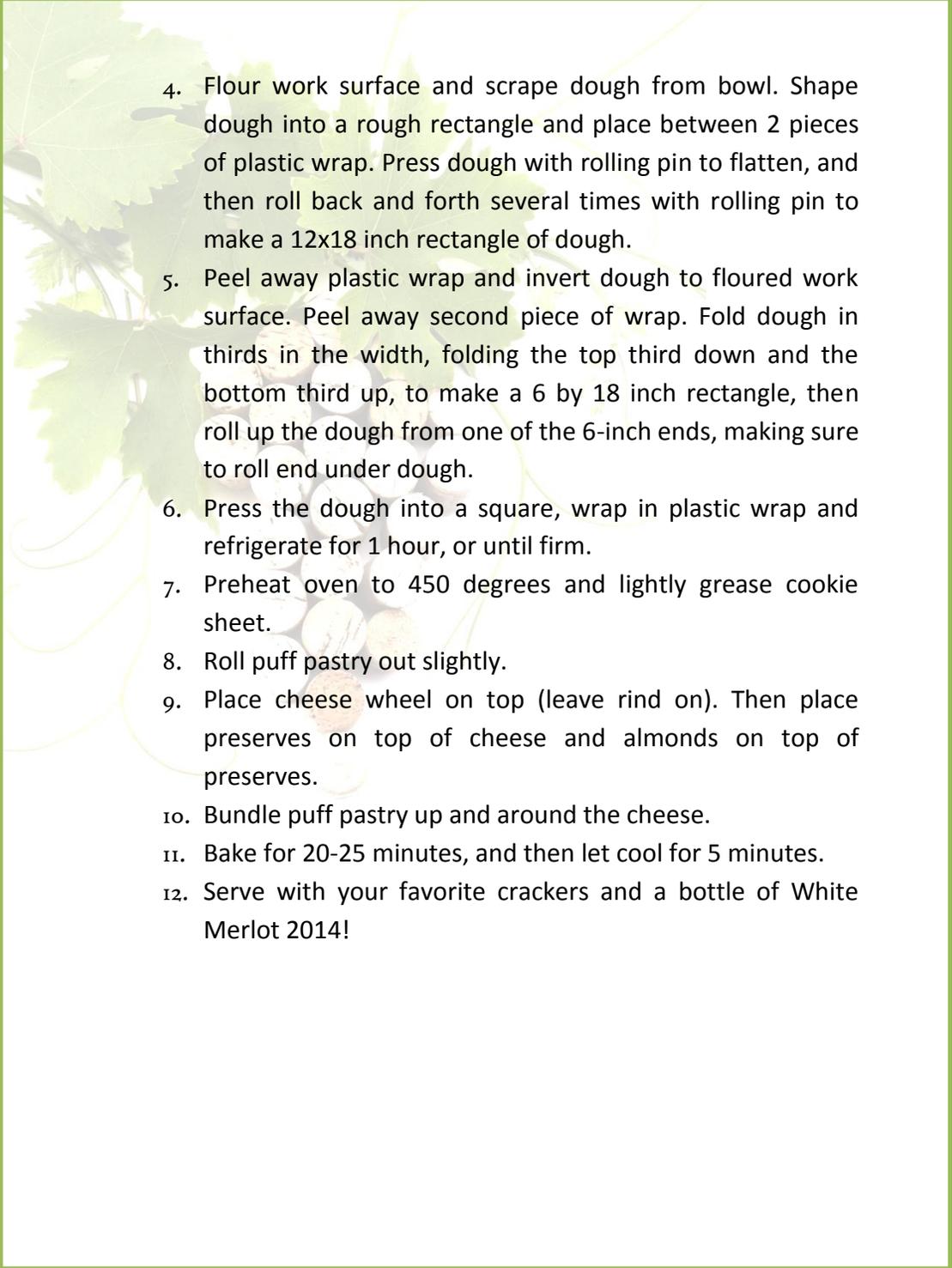
- 8 oz. package brie cheese, round
- 1/8 cup toasted almond, slices (optional)
- 1/4 cup apricot preserves (preferred) or 1/4 cup raspberry preserves

Ingredients for Puff Pastry:

- 10 oz. (2 ½ sticks) cold unsalted butter
- 1/2 cup cold tap water
- 1 tsp. salt
- 2 cups all-purpose flour

Preparation:

1. Cut 8 oz. butter into 1/2 to 1/4 -inch pieces, place on a plate and refrigerate while preparing remaining ingredients. Measure water and add salt; stir to dissolve and set aside.
2. Coarsely dice remaining 4 tbsp. butter. Place flour in work bowl or food processor fitted with metal blade; add 4 tbsp. butter and pulse until butter is absorbed – about 10-12, 1-second pulses.
3. Add remaining butter and pulse once or twice to distribute. Add water and pulse 3 or 4 times, just until dough forms a rough ball. Do not over-process.

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4. Flour work surface and scrape dough from bowl. Shape dough into a rough rectangle and place between 2 pieces of plastic wrap. Press dough with rolling pin to flatten, and then roll back and forth several times with rolling pin to make a 12x18 inch rectangle of dough.
 5. Peel away plastic wrap and invert dough to floured work surface. Peel away second piece of wrap. Fold dough in thirds in the width, folding the top third down and the bottom third up, to make a 6 by 18 inch rectangle, then roll up the dough from one of the 6-inch ends, making sure to roll end under dough.
 6. Press the dough into a square, wrap in plastic wrap and refrigerate for 1 hour, or until firm.
 7. Preheat oven to 450 degrees and lightly grease cookie sheet.
 8. Roll puff pastry out slightly.
 9. Place cheese wheel on top (leave rind on). Then place preserves on top of cheese and almonds on top of preserves.
 10. Bundle puff pastry up and around the cheese.
 11. Bake for 20-25 minutes, and then let cool for 5 minutes.
 12. Serve with your favorite crackers and a bottle of White Merlot 2014!