

DATE & PECAN BAKED BRIE IN PUFF PASTRY

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COOK TIME: 30mins

SERVES: 4

CALORIES: 534 kcal (PER SERVING)

INGREDIENTS

*PUFF PASTRY BAKED BRIE

1 sheet puff pastry
1 wheel of brie cheese, about 250 g/9 oz
(do not remove rind)
1 egg beaten with 1 tsp milk
1 tbsp everything but the bagel seasoning

*DATE PECAN SAUCE

8 dates, pitted and torn into pieces
1 tbsp unsalted butter
50 g/2 oz pecans, halved
juice from 1/2 orange
3 tbsp brown sugar
2 tbsp maple syrup
1/2 tsp vanilla extract
1/4 tsp cinnamon, red pepper flakes and
salt
fresh thyme, for serving

DIRECTIONS

Preheat the oven to 200 °C/400 °F.

First, make the date pecan sauce. Heat a small saucepan over medium high. Add torn dates and cook until they start to char, stirring constantly. Add butter, stir until melted. Add pecans, cook for 1 minute, stirring constantly. Add vanilla extract, red pepper flakes, cinnamon and salt. Sprinkle with orange juice.

Stir in brown sugar and maple syrup, cook for 2 minutes or until the sauce becomes jammy.

Layer a pie plate with parchment paper. Lay the puff pastry on the plate and place the brie in the centre of the pastry. Spread the date-pecan sauce on top of the brie. Fold the pastry over the cheese. Then brush the pastry with egg wash and sprinkle with everything but the bagel seasoning.

Transfer to the oven and bake for 20 to 25 minutes, or until golden brown.

Let cool for 5 to 10 minutes before serving to allow the cheese to firm up a bit.

Remove the parchment paper and serve straight from the pie plate.

Garnish with fresh thyme. Serve with garlic bread or crackers. Enjoy!

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