

Brie-en-Croûte with Reduced Maple Syrup & Toasted Walnuts

By Susan Mendelson

This is the current rendition of Brie-en-Croûte for cocktail parties catered by The Lazy Gourmet.

Serves 15 to 20

Ingredients:

1 lb (500 g) puff pastry
1 egg
2 Tbsp (30 mL) water
2 lb (900 g) brie cheese
1 cup (250 mL) maple syrup
½ cup (125 g) walnuts, coarsely chopped

Method:

Divide puff pastry into 2 balls. Roll each ball out to ¼ inch (5 mm) thick and 15 inches (38 cm) in diameter. Whisk egg and water together to make an egg wash. Brush 1 sheet of pastry with the egg wash. Place brie on top of one of the pastry rounds and brush with egg wash. Place a second sheet of puff pastry on top of brie. Wrap sides up and over the cheese. Decorate with extra puff pastry by shaping or cutting out designs. Brush top and sides of pastry with egg wash. Place in freezer for 1 hour.

Preheat the oven to 400 F (200 C).

Bake brie for 30 to 45 minutes, or until pastry is golden brown.

In a small pot, combine maple syrup and walnuts. Bring to a boil, then turn down to a low simmer. Reduce to obtain a consistency similar to that of liquid honey.

Place baked brie on a serving platter. Pour maple syrup and walnuts over and around brie.

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