

Sheffield Baked Brie



Ingredients

- 1/2 (500g) packet puff pastry
- 1 (200g) wheel Brie (do not remove rind)
- 3 tbsp Missie Cindz Sheffield Plum Jam
- 4 tablespoons flaked almonds
- 2 tbsp Sheffield Honey
- Brown sugar



{ Photo by Meng He @MengHe - thank you! }

Instructions:

1. Preheat oven to 180 C / Gas mark 4. Lightly grease a 23cm (9 in) pie dish.
2. Slice the wheel of Brie in half, horizontally, so that the halves are two, flatter wheels of Brie. Lay the puff pastry in the pie dish.
3. Place half of the Brie (rind-side down) onto the pastry and spread Missie Cindz Sheffield Plum jam on the Brie.
4. Sprinkle almonds evenly over the top. Place the other half of the Brie (rind-side up) over the jam and almonds. Bundle the pastry around the Brie.
5. Drizzle Sheffield Honey and place a handful of brown sugar on top.
6. Bake for 15-20 minutes, pastry should be golden brown. Let cool for 10 minutes before serving.
7. Serve with crackers and apple slices. Delicious!

Missie Tip!!

For a non-sweet brie recipe: spread sun-dried tomatoes on the brie instead of the jam, wrap this in the pastry dough and bake. Enjoy! :)

