

## Baked Brie

### Ingredients

1 6-inch wheel of Brie  
1 sheet frozen puff pastry, defrosted  
1 egg beaten with 1 tbsp of water

*serves 4*

### Method

Lay puff pastry on a floured work surface, and place wheel of Brie in the center.

Brush edges of the puff pastry with the egg mixture. Fold the pastry edges over the Brie, trimming any excess dough, and pinch together to seal.

Brush entire wheel with the egg mix and place in the convectionware with the pinched side down. Seal lid and cook for 20 minutes in a 450 degree oven.

Remove the convectionware lid and return to the oven uncovered for 5 minutes.

Remove Brie and let rest for 15 minutes before serving.