



Baked Brie Recipe

- 1 large sheet of puff pastry dough
- 1 (8 ounce) package of pasteurized brie cheese
- 1/4 cup raspberry preserves or your favorite preserves
- 1/8 cup toasted almond slices

1. Lay out the puff pastry on a lightly greased cookie sheet.
2. Place brie round or wedge on top of the puff pastry sheet, leaving the rind on the brie.
3. Place the preserves on top of the cheese and add the almond slices on top of the raspberry preserves.
4. Bundle the puff pastry up and around the cheese, preserves, and sliced almonds.
5. Preheat oven to 425°F. Bake the brie pastry in the preheated oven for 20 minutes. **After 20 minutes insert a cooking thermometer into the center of the brie pastry. Continue baking until the internal temperature reaches 140°F and the puff pastry is golden brown.**
6. Serve warm with crackers and apple slices. **If you are not serving right away, set the oven to a temperature that will keep the brie pastry's internal temperature above 140°F.** Keep the brie pastry in the oven until it is time to eat.

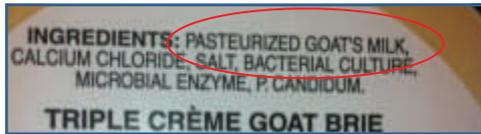


It is important that you read the label of your brie cheese, making sure that it is pasteurized.



Additional Food Safety Notes Related To This Recipe

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- Read the label of all mold ripened, blue veined, or soft cheeses (such as Blue, feta, Camembert, Brie, or queso fresco cheeses) making sure they are made from pasteurized milk. If you cannot find pasteurized on the label, the cheese is not safe to eat.



- When shopping in the grocery store, pasteurized brie cheese and puff pastry dough should be the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.
- When storing in the refrigerator, place cheese on a separate shelf or in a refrigerator bin away from raw meat, poultry, and seafood.
- If the puff pastry dough is frozen the best way to defrost the dough is to leave it in the refrigerator overnight. Do not thaw the pastry on the kitchen counter or in the kitchen sink.

Recipe Source

<http://www.rachaelrayshow.com/food/recipes/baked-brie/>