

*A Recipe from...*



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## **CRANBERRY CHUTNEY BRIE IN PUFF PASTRY**

1 PKG FROZEN PUFF PASTRY DOUGH

500 G BRIE CHEESE

1/2 CUP CRANBERRY CHUTNEY

Roll out the puff pastry into a 12" square.

Place the cheese in the center of the square. Cutting within 1/4" of the edge, gently remove the top rind from the brie. Spread the cranberry chutney on the top of the cheese. bring up the corners of the pastry to the centre, and twist them together, sealing the cheese inside.

Bake at 375f for 10 to 15 minutes, or until pastry is golden brown and cheese is softened and warm through.

Serve with crackers or flatbreads.