

Featuring Tennessee Gourmet® Products

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Peach & Brie

1 Sheet of frozen puff pastry or phyllo dough	1 (5 inch) wheel of Brie
½ cup Tennessee Gourmet® Snow Peach & Spice, at room temperature	1 egg white, beaten

Preheat oven 350°F.

Allow pastry to thaw, and then flour a surface and roll out pastry until increased in size by ⅓. Move dough to a lightly greased cookie sheet. Place Brie in the center of the dough. Pour jelly over the Brie wheel, its okay if some spills over the sides of the wheel.

Bring all sides of the dough up to the center to form a bag like shape. Carefully gather the dough, pinching tightly above the Brie. Brush entire bag with egg whites; this will make the finished dough shine.

Bake in the oven 25-30 minutes or until dough is golden brown. Remove and allow to cool for a few minutes. With a large spatula, transfer the pasty to a large plate and circle with your favorite crackers. Serve hot.

Note: this recipe can also be used with Camembert.