Herbed Brie in Puff Pastry

READY IN	SERVINGS	CALORIES
60 min.	3	1662 kcal

LUNCH | MAIN COURSE | MAIN DISH | DINNER

Ingredients

- [ ] 2.2 pound wheel brie cheese
- [ ] 1 teaspoon marjoram dried
- [ ] 1 teaspoon rosemary dried
- [ ] 1 teaspoon thyme leaves dried
- [ ] 1 eggs beaten
- [ ] 0.8 teaspoon parsley fresh chopped
- [ ] 1 clove garlic minced
- [ ] 1 sheet puff pastry frozen thawed
- [ ] 2 ounces genoa salami thinly sliced chopped

- [ ] 3 servings water

Equipment

- [ ] oven

Directions

- [ ] Preheat an oven to 350 degrees F (175 degrees C).
- [ ] Mix together parsley, garlic, rosemary, thyme, marjoram, and salami. Slice the Brie in half crosswise, so you have two wheels.
- [ ] Spread the salami and herb mixture on one of the cut sides and top with the other half of the Brie wheel.
- [ ] Place the Brie in the center of the sheet of puff pastry. Fold the puff pastry up and over the Brie, pressing to secure the pastry together using a little bit of water if necessary.
- [ ] Brush the pastry with beaten egg.
- [ ] Bake the pastry in the preheated oven until golden brown, about 30 minutes.
- [ ] Remove from the oven and let stand for 15 minutes before serving.

Nutrition Facts

PROTEIN **19.58%** FAT **70.96%** CARBS **9.46%**

Properties

Glycemic Index:81, Glycemic Load:20.53, Inflammation Score:-9, Nutrition Score:40.484782589519%

Flavonoids

Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 1661.5kcal (83.07%), Fat: 131.06g (201.63%), Saturated Fat: 68.47g (427.95%), Carbohydrates: 39.32g (13.11%), Net Carbohydrates: 37.93g (13.79%), Sugar: 2.17g (2.41%), Cholesterol: 402.13mg (134.04%), Sodium: 2755.82mg (119.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 81.37g (162.73%), Vitamin B2: 2.09mg (123.11%), Selenium: 77.46µg (110.66%), Vitamin B12: 6.15µg (102.47%), Phosphorus: 749.01mg (74.9%), Folate: 288.36µg (72.09%), Calcium: 647.22mg (64.72%), Zinc: 9.39mg (62.61%), Vitamin B1: 0.74mg (49.57%), Vitamin B6:

0.94mg (47.15%), Vitamin A: 2067.81IU (41.36%), Vitamin B3: 5.76mg (28.81%), Manganese: 0.57mg (28.72%), Vitamin B5: 2.73mg (27.26%), Iron: 4.72mg (26.24%), Vitamin K: 27.19µg (25.9%), Magnesium: 89.06mg (22.27%), Potassium: 654.79mg (18.71%), Vitamin D: 1.96µg (13.04%), Copper: 0.24mg (12.07%), Vitamin E: 1.42mg (9.47%), Fiber: 1.4g (5.59%)