



Puff Pastry Wreath with Brie

 Vegetarian

READY IN



78 min.

SERVINGS



12

CALORIES



229 kcal

CRUST

Ingredients

- 0.5 package puff pastry frozen thawed (17.3-ounce package) (1 sheet)
- 14 ounces round of président brie
- 1 eggs
- 1 tablespoon milk
- 1 teaspoon rosemary leaves fresh chopped
- 1 serving rosemary leaves fresh
- 1 serving currants red
- 1 leaves bay leaves fresh

Equipment

- baking sheet
- oven
- whisk
- cookie cutter

Directions

- Heat oven to 400°F.
- Place pastry on lightly floured board or surface.
- Cut pastry with 3-inch leaf-shaped cookie cutter dipped in flour to prevent sticking to make about 24 cutouts.
- Place cheese on ungreased cookie sheet; arrange pastry leaves in circle around cheese.
- Remove cheese. Cover and refrigerate pastry wreath 5 to 10 minutes.
- Beat egg and milk with fork or wire whisk until well blended.
- Brush egg mixture on top of pastry wreath; sprinkle with chopped rosemary.
- Bake 15 to 18 minutes or until golden brown. Carefully remove pastry wreath from cookie sheet; place on serving platter.
- Make impression in top of cheese about 1/4 inch deep with leaf cutter; remove cutter. Gently scrape and remove rind from leaf design, using spoon.
- Place cheese on ungreased cookie sheet.
- Bake cheese 8 to 10 minutes or until cheese is soft and partially melted.
- Place cheese in center of pastry wreath.
- Garnish with rosemary sprigs, currants and bay leaves.

Nutrition Facts



PROTEIN 15.47% **FAT 67.93%** **CARBS 16.6%**

Properties

Glycemic Index:10.08, Glycemic Load:5.05, Inflammation Score:-2, Nutrition Score:5.240000071085%

Flavonoids

Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 229.39kcal (11.47%), Fat: 17.34g (26.68%), Saturated Fat: 7.87g (49.16%), Carbohydrates: 9.53g (3.18%), Net Carbohydrates: 9.19g (3.34%), Sugar: 0.38g (0.42%), Cholesterol: 46.86mg (15.62%), Sodium: 264.6mg (11.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.88g (17.77%), Selenium: 10.89µg (15.56%), Vitamin B2: 0.25mg (14.63%), Folate: 39.4µg (9.85%), Vitamin B12: 0.59µg (9.75%), Phosphorus: 83.14mg (8.31%), Vitamin B1: 0.11mg (7.11%), Calcium: 67.5mg (6.75%), Zinc: 0.95mg (6.35%), Manganese: 0.12mg (5.99%), Vitamin B3: 0.98mg (4.92%), Vitamin B6: 0.09mg (4.54%), Vitamin A: 225.7IU (4.51%), Iron: 0.8mg (4.42%), Vitamin K: 4.07µg (3.88%), Vitamin B5: 0.29mg (2.9%), Magnesium: 10.67mg (2.67%), Potassium: 70.94mg (2.03%), Vitamin D: 0.25µg (1.68%), Copper: 0.03mg (1.65%), Vitamin E: 0.23mg (1.53%), Fiber: 0.34g (1.38%)