



# Tastes of the Season

## AJ's Holiday Cranberry Brie Torte

Makes an elegant appetizer or dessert

**Serve with:** AJ's variety of Gourmet Crackers, or AJ's Artisan Bread

**Pairs nicely with:** Gruet Winery Sauvage Blanc de Blancs



**Egg wash:** 2 whole eggs whisked with 1 tsp water

**Method:** Roll out puff pastry to 1/8 inch thickness. Use a little flour on surface to prevent sticking.

### 8 oz. Brie serves 4-5

½ lb. AJ's Bistro Brandied Cranberry with Pecans

½ sheet puff pastry dough

Place brie on center of pastry and add cranberry sauce on top.

Fold puff pastry over brie cutting away any excess. Make sure the brie is fully covered.

Turn over onto parchment paper lined sheet pan so smooth side is facing up.

Brush completely with egg wash.

Bake at 350° for 10 minutes or until golden brown.

Remove from oven and let rest for 5 minutes before slicing.

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## *continued* AJ's Holiday Cranberry Brie Torte

### 1 lb. Brie serves 8-10

1 lb. AJ's Bistro Brandied Cranberry with Pecans

2 ½ sheets puff pastry dough

Place the brie on one sheet of pastry and cover with cranberry sauce.

Place the other piece of pastry over the top and cut away excess.

Fold edges into brie. Brush completely with egg wash.

Bake at 350° for 15 minutes or until golden brown.

Remove from oven and let rest for 5 minutes before slicing.

**Suggestion:** For added flavor you can slice the brie in half (sideways) and add a layer of the Brandied Cranberry Sauce in the center.

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