



Prosciutto-Wrapped Baked Brie Rolls

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

Ingredients

- 1 wheel (8-12 ounce) Brie cheese, cut into 16 slices
- 8 slices thin prosciutto, each cut in two long pieces
- 2 sheets frozen puff pastry, thawed
- 8 tsp fig preserves
- black pepper
- 1 egg, beaten
- coarse sugar, for sprinkling
- honey, thyme and pomegranate seed if available, for serving

Instructions

Preheat the oven to 425° F. and line a baking sheet with parchment paper.

Wrap slices of prosciutto around each slice of brie to cover. Cut each pastry sheet into 9 squares (18 squares total) You will only use 16 pieces of pastry. Spread each square with fig preserves, then place the prosciutto-wrapped brie in the center of each square. Sprinkle with pepper.

Take two corners of the pastry and wrap them up and over the brie to enclose (see above photo). Repeat with the remaining squares and place on the prepared baking sheet.

Brush with beaten egg and sprinkle lightly with sugar. Bake for 15-20 minutes or until the pastry is deep golden brown. Top with honey, thyme, and pomegranate. ENJOY!

Recipe adapted from Half Baked Harvest