

STUFFED BRIE WITH JALAPEÑO JAM

RECIPE BY JORDAN ANDINO

PREP TIME: 20 MIN

COOK TIME: 1½ HOURS **SERVINGS:** 8–10

A whole wheel of brie, baked in puff pastry with the spicy-sweet flavor of jalapeño jam makes for a delicious side dish or appetizer—you really can't go wrong with melty, delicious cheese. Serve it with blistered peppers, crunchy crostini, or a soft baguette.



INGREDIENTS

FOR JAM:

1 jalapeño, minced with seeds
1 cup strawberries,
rinsed and cut into ¼-inch dice
1 cup raspberries, rinsed
1 cup sugar
1 lemon, juiced

FOR BRIE:

1 5–6" brie
1 sheet puff pastry, cut into
an 11" square
1 egg, lightly beaten with 1 tsp
water for egg wash

DIRECTIONS

FOR JAM:

1. In a medium saucepan, combine fruit, jalapeño, lemon juice, and sugar and bring to a boil. Simmer 20–30 minutes until slightly thickened.
2. Remove from heat, let cool to stiffen.

FOR BRIE:

1. Preheat oven to 400°F.
2. Mix egg yolk and water to make egg wash.
3. On a lightly floured surface, roll out pastry to an 11" square. You can use scrap pastry to make a decorative pattern on top.
4. Place brie in center of pastry.
5. Spoon ½ cup jam on top of cheese.
6. Pull up edges of pastry and seal to make an envelope. Do not flip.
7. Brush the entire pastry with egg wash to seal off the dough, making sure there are no holes.
8. Place in an ovenproof dish and bake uncovered for 15–20 minutes, or until golden brown.
9. Let rest for 10 minutes, and place peppers or any fun garnishes around the baked brie and serve with a soft baguette or crunchy crostini.

JORDAN'S MUST-HAVES:



ALL-CLAD
d5 Stainless
Brushed 10-Piece
Cookware Set



NAMBÉ
Gourmet Novo
Rolling Pin



LE CREUSET
3.5-Quart Braiser