

## Nouvelle Brie En Croute

**Yield: 8-10 servings**

### **Ingredients:**

1 Rhodes or Rich's Frozen bread dough  
1 Wheel of Brie, top rind removed  
½ C Apricot or Raspberry Preserves  
Egg wash ( 1 egg, 1 T half & half or cream, 1/4 tsp. salt)

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¾ C Honey, warmed  
¾ C Sliced blanched Almonds, toasted  
¾ C Golden &or Dark Raisins

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\*\*\* Fruit compote can be served alongside with this

### **Method:**

1. Preheat oven to 350F. Place brie on sheet pan with silpat or desired baking dish to serve.
  2. Take 1 dough ball & roll out to make a "rope" (about nickel diameter). Cut this dough into 3 even sections. Taking a little of the egg wash and put three of the ends together. Then begin braiding the dough (like hair) to form a long braided dough.
  3. Lightly egg wash outside edge of brie. Wrap dough braid around the cheese and when the 2 ends meet, egg wash, and press them together. Egg wash the braided dough.
  4. Spread apricot preserves over top of brie evenly. Bake in oven until dough is cooked. (25-30 min).
  5. 2) Remove from oven and immediately brush dough with warmed honey. Sprinkle the dough with the almonds and raisins. They should stick to the dough as the dough cools. Allow to set for 5-10 minutes or more if removing from sheet pan onto serving dish. Serve.
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