

BRIE EN CROUTE

Important Note: for food and safety quality, cook before eating to a minimum internal temperature of 165 F



Instructions

- Center rack and preheat oven to 325F convection, or 350F for a conventional oven.
- Remove Brie from plastic packaging and place frozen Brie on a parchment lined baking sheet.
- Thaw Brie for approx. 30mins. Brush pastry with egg wash. Bake until fully puffed, golden brown and firm to the touch, approx. 45 minutes.
- Enjoy!