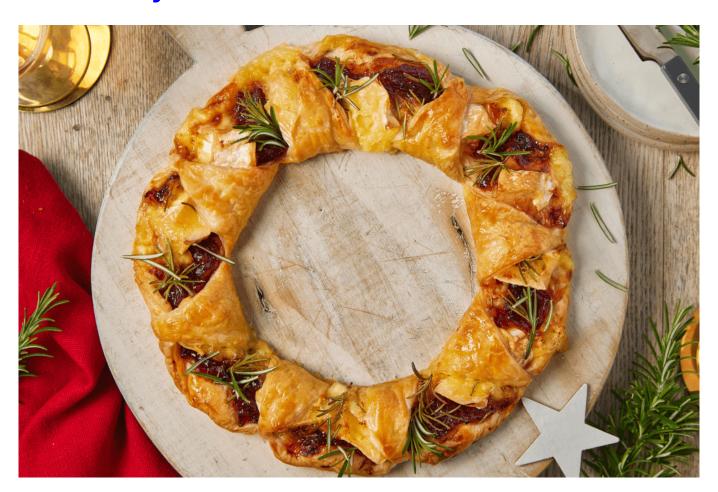
Cranberry & Brie Wreath



Golden puff pastry with a sweet, tangy savoury filling. A perfect addition to your Christmas cheese board.

Ingredients

1/2 cup whole cranberry sauce

1.5 tbsp Community Co. Red Wine Vinegar

1 small red onion, sliced

1 sheet puff pastry, thawed

125 g Community Co. Double Brie, cubed

Rosemary sprigs

1 egg, beaten

Method:

 In a small saucepan, combine the cranberry sauce, vinegar, red onion and 1/4 cup of water over medium heat. Season with salt and pepper and cook until onions are tender, and sauce has slightly reduced. Take off heat then set aside to cool.

- 2. Preheat the oven to 180°C.
- 3. Lay the pastry on a tray on baking paper. Cut the edges of the square pastry to make a rough circle then mark a circle with a smaller plate or bowl to make an inner circle. Make 4 cuts in the inner circle, like you are marking an asterisk.
- 4. Spread the cranberry onion jam around the outer circle leaving a 1-2cm border around the outside, then arrange the slices of brie and rosemary sprigs on top.
- 5. Take one point of the centre star over the filling as well as bringing the outer edge of pastry inwards. Press the two together and continue until you have a wreath.
- 6. Brush the tops of the wreath with egg then place in the oven for 15-20 minutes or until puffed and golden brown.