

SOFT & SUBTLE



What goes with Brie? Moi!

GEORGES DUBOEUF BEAUJOLAIS

Young berry fruit & cherry aromas are a wonderful prelude to this wine's soft fruit flavours. It's easy drinking style makes it great for finger foods, mild cheese, bouillabaisse and chicken.

\$12.15

750 mL

LCBO 212480

FRANCOIS SAYS:

"The typical juicy red fruit flavours of Beaujolais are reflected in the cranberry filling. Crisp acidity cuts through the creaminess of the Brie and pastry."

Cranberry Brie Puffs

BY DANA SPEERS

Rich, buttery puff pastry is complemented by the tart cranberry filling of these delectable hors d'oeuvres. Makes 24 puffs.

Half of a 397 mL package frozen puff pastry (1 block)
1 cup (250 mL) fresh cranberries
¼ cup (50 mL) water
3 tbsp (45 mL) sugar
¼ cup (50 mL) all-purpose flour, for flouring work surface
6 oz (175 g) Brie, rinds removed, cut into 24 equal pieces



1. Thaw pastry at room temperature for about an hour, until soft enough to roll out.
2. Preheat oven to 400°F (200°C).
3. Put cranberries, water and sugar in a small saucepan. Cook covered on high heat for 2-3 minutes, until cranberries have popped. Remove lid and stir to mash with a fork. Reduce heat to medium and continue stirring with fork for about 1 minute, until the mixture has thickened and the liquid has evaporated. Cool.
4. Sprinkle work surface with flour and roll out puff pastry into a 12 x 9-inch (30 x 23-cm) rectangle. Cut the dough with a pastry scraper into 24 equal rectangles. Press pastry into mini-muffin pans (you'll need 2 pans with 12 muffin cups each). Divide cooled cranberry mixture among muffin cups. Put a piece of Brie in each cup and bake 15-20 minutes, until puffed up and golden brown. Serve warm.

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