

SCHRAMSBERG

RECIPE

BAKED BRIE

*Submitted by
Camp Schramsberg 2005 Alumni,
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Seattle, WA*

PAIR WITH:

J. SCHRAM BLANCS

INGREDIENTS

One small wheel Brie cheese
(8-10 oz.)

Filo dough (1/2 package
frozen, thawed slightly)

2-5 Tbsp. fruit preserves*

¼ - ½ stick butter, melted

* Basil pesto or sun dried
tomato pesto can be
substituted for fruit
preserves for a savory
appetizer.



PREPERATION

- Spread out several layers of filo dough.
- Slice Brie in half horizontally.
- Place the bottom half of cheese in center of filo dough.
- Spread fruit preserves over cheese.
- Place the top half of Brie on top to make a sandwich.
- Wrap filo around Brie to create a package, adding more filo if needed.
- Seal edges by brushing with melted butter.
- Bake in preheated 350 degree oven for 15-20 minutes or until golden brown.
- Serve warm.