

Curried Brie Wrapped in Phyllo



This stunning appetizer will light up everyone's eyes! It's the presentation of the phyllo pastry that makes it look so grand, and the taste of Curry and Cream Sauce that makes it so flavourful. Don't be afraid to work with phyllo pastry - it's not as difficult as it looks, and the phyllo is very forgiving if it gets torn. I usually make this up to the baking stage, cover it in plastic wrap and bake it once my guests have arrived. The aroma of the phyllo, curry, and cheese will grab everyone's attention.

ingredients

3 sheets	Phyllo pastry
1 ring	Brie Cheese- 200 grams & approximately 3" diameter
1/4 cup	Butter- no salt
1/2 cup	Curry and Cream Sauce
1 Tbsp	Herbs from Provence
1/2 cup	Mango Chutney
	Crackers
	Dried fruit
	Fresh fruit

instructions

1. Preheat the oven to 375°F.
2. Lightly grease a small baking sheet or pan.
3. Melt the butter on medium low heat.
4. Remove the phyllo pastry from the fridge. Follow the package instructions and keep the phyllo covered when you are not working with it. With a pastry brush lightly brush the butter on one sheet of phyllo pastry. Sprinkle Herbs From Provence over the butter. Repeat this process with the additional 2 sheets.
5. Place 1/4 cup of Curry and Cream Sauce in the centre of the phyllo. Spread it out in a circle until it is 1" larger than the brie cheese. Place the cheese in the centre of the Curry and Cream

Sauce. Spread the remaining Curry and Cream Sauce over the cheese.

6. Carefully lift the corners of the phyllo up over the middle of the brie cheese. Gently twist the phyllo at the base. Lightly brush butter over the pastry. Sprinkle the remaining Herbs from Provence over the top. If you're not planning to serve this right away, cover it with plastic wrap and place it in the fridge for up to 48 hours.

7. Place the wrapped cheese in the oven. Bake at 375°F for 10 minutes or until phyllo is nicely browned. Reduce heat to 275°F and bake for 15 minutes longer or until the cheese is melted.

8. Serve immediately with Mango Chutney and an assortment of crackers, fresh and/or dried fruit.