

### **Baked Brie in Puff Pastry with Jalapeno Pomegranate and/or Fig Jam**

- 17 oz. package frozen puff pastry, thawed
- 1 – 8oz. package Brie Cheese, round
- 1/2 cup Jalapeno Pomegranate and/or Fig Jam

Preheat the oven to 400°F. Thaw one sheet of frozen puff pastry at room temperature for at least 45 minutes. Place on a lightly floured surface and unfold. Spread the Jalapeno Fig Jam spreading evenly over the center of the pastry in a circle the size of the wheel of brie. Trim the rind from the bottom of the wheel of brie and place it on top of the fig conserve.

Fold each corner of the pastry over the brie and place seam side down in an ungreased baking dish. Beat the egg with the water and brush the egg wash over the pastry. Bake for 30 minutes, until golden brown. Let stand for 20-30 minutes before slicing and serving. Crackers and sliced tart apples are a nice accompaniment.