



HAM & BRIE FREE FROM PIE

https://www.mainland.co.nz/recipe/Ham_brie_free_from_pie.html



Prep Time
20 MINS

COOKING Time
30 MINS

SERVES
2

Quick easy, and sure fire hit with friends and family. This simple ham and brie pie is tasty as.

Ingredients

- 175 g sheets frozen puff pastry (2 sheets)
- 175 g champagne ham, sliced roughly chopped
- 75 g Mainland Special Reserve Creamy Brie Cheese sliced
- 50 g spinach roughly chopped
- ½ red onion thinly sliced
- 75 g cherry tomatoes halved
- ½ handful fresh basil for garnish
- ½ egg beaten (for egg wash)

Method

1. Heat the oven to 180°C fan bake.
2. Place a pastry sheet on a baking paper lined shallow tray
3. Leaving a 2cm edge around the outside, layer the ham, brie, spinach, red onion, and cherry tomatoes. Season with a little salt and a good grind of black pepper.
4. Place the second sheet of pastry over the filling and press the edges to seal. Crimp the edges with a fork.
5. Brush the pastry with the egg to give it a golden finish when baked. Prick a couple of holes with a fork.
6. Bake for 25-30 minutes or until the pastry is puffed and golden brown.
7. Remove the pie from the oven and let it cool slightly. Garnish with fresh basil leaves.
8. Cut into pieces and serve the pie warm.