



# MOLTEN CHILLI & GARLIC BRIE WITH PASTRY TWISTS

[https://www.mainland.co.nz/recipe/Molten\\_Brie\\_Pastry\\_Twists.html](https://www.mainland.co.nz/recipe/Molten_Brie_Pastry_Twists.html)



Prep Time  
**15 MINS**

COOKING Time  
**20 MINS**

SERVES  
**2**

Christmas is here, and if you really want to impress friends and family whip out this recipe. Melted chilli and garlic brie, with thyme flavoured pastry twists.

## Ingredients

- 1 sheet of sheets frozen puff pastry thawed
- 62 g Mainland Special Reserve Chilli & Garlic Brie
- ¼ C red pesto (sun-dried tomato)
- ¼ C walnuts chopped
- ½ egg whisked with 1 tbsp water
- ½ tbsp fresh thyme leaves

## Method

1. Heat the oven to 180°C fan bake. Line a shallow baking tray with baking paper.
2. Lie a puff pastry sheet on the tray, prick a few holes with a fork in the centre and sit the brie here.
3. Spread the exposed pastry with the pesto and sprinkle with walnuts.
4. Lift off the brie and then sit remaining pastry sheet on top. Prick the centre of the pastry and return the brie.
5. Starting at the brie, cut lines radiating out to the edge of the pastry, approximately 2.5cm wide.
6. Lift and gently twist each strand turning 3-4 times in a clockwise direction. Continuing until they are all done.
7. Place the brie in the centre and then brush the pastry with egg wash. Bake for 25 minutes or until the pastry is puffed and golden.
8. Sprinkle thyme and serve hot from the oven. Break the centre of the brie open with a knife and tear off pastry twists for dipping.