

Baked Brie with Tomato Chutney

This recipe is from the October 1979 issue of Gourmet Magazine — Poly Cline

Baked Brie

Ingredients

- 1 package puff pastry
(Pepperidge Farm)
- 1 small wheel of brie
(about 4"-5") at room
temperature
- Tomato Chutney
(recipe below)
- 1 egg - beaten

Directions

Thaw puff pastry. Roll out side to side to make a sheet long enough to envelop the brie. Cut out two rounds of pastry. Make one the size of the brie and the second 3" larger all around.

Line a small cookie sheet with Release aluminum foil and spray with Pam. Place the larger pastry circle on the cookie sheet.

Split the brie horizontally. Center on the pastry. Spread interior liberally with chutney and replace top.

Cover with smaller pastry circle. Brush edge with egg and fold around brie, crimping edge to seal. Brush entire pastry with egg.

Bake @ 425° for about 20 minutes or until puffed and golden.

Cool for about 20-30 min. before serving. Serve with additional chutney.

Tomato Chutney

Ingredients

- 2 28 oz. cans of diced
tomatoes
- Or 4 pounds of fresh
tomatoes, peeled and
chopped
- 2 C onion minced
- Zest of 1 lemon — use the
large end of the zester
- 1 C sugar
- 1 C cider vinegar
- 2/3 C currants
- 1 T mustard seed
- 1 t salt
- ½ t each cayenne,
allspice & cinnamon

Directions

Combine all ingredients in a heavy roasting pan and place in the oven.

Start the oven on convection at 400°. When the oven reaches temperature turn it down to 240°.

Cook, stirring occasionally, for 3-4 hours or until very thick. Pour into canning jars while hot. Best stored in the fridge unless you are sure the jars are sealed.

Or pour the chutney into freezer canning jars (plastic) and freeze.

Makes 3 cups.