



Telaya Baked Brie with Orange Marmalade
Chef Ali Hunziker suggested pairing with 2016 Turas II

Ingredients:

- 1 Wheel of Brie
- 1 sheet of Puff Pastry, thawed but cold
- 2 Tablespoon Orange Marmalade
- 1 Egg
- 1 Tablespoon Milk

Directions:

Preheat the oven to 400* F. Line a baking sheet with parchment paper.

Cut the rind off of the brie and discard. Whisk the egg and milk together in a bowl and set to the side.

Roll the chilled puff pastry out to about 1/8 inch thick. Transfer the puff pastry to the baking sheet. Place the brie in the center of the dough and spread the marmalade over top. Wrap the cheese with the puff pastry by pulling one corner at a time to the top, lightly brushing the top of each layer with egg wash to help the next layer stick to it.

Brush the outside with the egg wash. Bake in the oven for 30 to 45 minutes, until the pastry is golden brown and cooked through. Let cool for 5 to 10 minutes before serving.