

Brie Wrapped Tart with Hot Passion Jelly

The hot and sweet jelly goes perfectly with Brie



Ingredients:

- 1 whole round of Brie
- 2 (1/2 -pound) pieces puff pastry, each cut into a 12-inch circle
- 1 egg, lightly beaten
- 2/3 cup Kiele O Kona Hot Passion Jelly
- 1 tablespoon heavy cream
- 1/2 cup macadamia nuts, toasted and chopped

Directions:

- Line a baking sheet with parchment paper. Place one of the puff pastry circles on the baking sheet. Brush the outside edge with the beaten egg leaving a 1-inch rim. Place the Brie round in the center of the pasty; spread the Hot Passion Jelly evenly over the top and sprinkle the macadamia nuts over the top.
- Place the second piece of puff pastry over the Brie, gently press the top and bottom edges together; using the tines of a fork to seal. Leave an even 1-inch border of crust surrounding the filling, trim excess dough if necessary. With a sharp paring knife, cut slits into the dough and press out any trapped air. Mix the heavy cream, with the remaining beaten egg and brush over the top of the tart: Cover with plastic wrap and chill at least 2 hours or overnight.
- **To bake:** Preheat the oven to 450 degrees. Transfer the pan from refrigerator to the oven and bake 15 minutes. Reduce oven temperature to 350 degrees. Bake until bottom crust, when lifted with a spatula, is browned, 30 to 40 minutes. Set aside to cool on a rack to 15 minutes. Serve warm.
- **Note:** While working with the dough, if it becomes too soft, refrigerate until the dough becomes firm. For a milder version, substitute Guava or Liliko'i Jelly for the Hot Passion Jelly.



Recipes Courtesy of Kiele O Kona Coffee Company

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