

Baked Brie with Dried Apricots and Pistachios

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Servings: 6

1/3 cup dried apricots, finely chopped
1/2 cup apple juice
1 tablespoon apple cider vinegar
1 teaspoon packed light or dark brown sugar
1/4 teaspoon ground allspice
Kosher salt
freshly ground pepper
1/4 cup roasted salted pistachios, chopped
1 round refrigerated pie dough
1 7- to 8-ounce wheel Brie cheese
1 large egg, slightly beaten
sliced apples or pears (for serving)

Preparation Time: 25 minutes

In a small saucepan, combine the apricots, apple juice, vinegar, brown sugar, allspice, pinch of salt and a few grinds of pepper. Bring to a simmer over medium heat. Cook until the apricots are plump and all the liquid has been absorbed, about 8 minutes. Remove from the heat and let cool. Stir in the pistachios.

Line a baking sheet with parchment paper. Unroll the pie dough on a clean surface. Gently roll out the outer two inches of the dough to make the edges slightly thinner. Put the Brie in the center of the dough and top with the fruit-and-nut mixture.

Trim about one inch off the edge of the dough, all the way around. Brush the edge with some of the beaten egg. Pull the dough up and over the cheese to meet in the middle, folding and pleating as needed; pinch the dough at the top to seal. Transfer the wrapped cheese to the baking sheet and brush with the remaining beaten egg. Freeze until firm, about 30 minutes.

Preheat the oven to 375 degrees. Transfer the baking sheet to the oven. Bake until the cheese is golden brown, 35 to 40 minutes. Let cool at least 20 minutes.

Slice into wedges and serve with apple and/or pear slices.

Per Serving (excluding unknown items): 40 Calories; 1g Fat (19.2% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 13mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Fat.