

Ferraro's Cucina

Brie & Bersola Pastries

Ingredients

- 1 sheet **frozen puff pastry**, thawed
- $\frac{1}{3}$ cup **Fig preserves**
- 4 slices deli **Bersola**, **quartered**
- 8 ounces **Brie cheese**, cut into 16 pieces

Preparation

- Preheat oven to 400°. On a lightly floured surface, unfold puff pastry. Roll pastry to a 12-in. square; cut into sixteen 3-in. squares. Place 1 teaspoon preserves in center of each square; top with bersola, folding as necessary, and cheese. Overlap 2 opposite corners of pastry over filling; pinch tightly to seal.
- Place on a parchment-lined baking sheet. Bake 15-20 minutes or until golden brown. Cool on pan 5 minutes before serving.
- Freeze option: Freeze cooled pastries in a freezer container, separating layers with waxed paper.
- To use, reheat pastries on a baking sheet in a preheated 400° oven until heated through.

