All About Brie

Quick · Make-ahead · Holiday · Serves 8–10

Ken's note: TBD

Baked brie is one of the easiest ways to look generous. Bake a whole wheel until soft and runny, put a topping on it, and serve with baguette slices, crackers, apple, or pear.

Ingredients

Basic baked brie

- 1 (8-oz) wheel brie, rind on
- Baguette slices, crackers, apple, and pear, to serve

Method

1. Heat the oven to 350°F. Set the wheel in a small baking dish or on a parchment-lined pan. Score the top lightly. Bake 10–15 minutes, until soft and just starting to bubble. Add a topping and serve warm.
2. **In pastry (the showy version):** heat the oven to 400°F. Wrap the wheel (top and rind trimmed off if you like) in a sheet of thawed puff pastry with a spoonful of the topping on the cheese; seal the edges and trim. Brush with 1 egg beaten with 1 Tbsp water. Bake 25–30 minutes, until deep golden. Rest 10 minutes.
3. The caramelized onion topping also works layered between two halves of the cheese in a hollowed-out round loaf, baked at 350°F for 25–30 minutes (an onion brie bowl).

Notes

Toppings (each is for one wheel)

- Honey and walnuts: ⅓ cup walnuts, toasted and chopped, with 2 Tbsp honey and a few fresh thyme leaves
- Cranberry and pecan: ½ cup of Cranberry Sauce (Sauces) with ¼ cup toasted pecans and a little orange zest
- Caramelized onion: 3 cups sliced onions cooked in 2 Tbsp oil, 30–35 minutes, until deep golden, then 1 tsp brown sugar, 1 Tbsp balsamic, and a pinch of salt at the end
- Hot honey and pepitas: 2 Tbsp honey warmed with a pinch of chili flakes, drizzled over the top with 2 Tbsp toasted pepitas