

# BRIE & CARAMELIZED ONION PUFF

F EASY

Last Modified: 01/10/2016

PREP: 15 Min  
COOK: 40 Min  
OVEN: 400

APPETIZER

MAKES 50+ SERVINGS (2 Puffs)

QUA	MEASURE	INGREDIENT	PROCESS
6	Large	Sweet Onions (Vidalia, Spanish, Etc.)	Thin Slices
2	Tbsp	Unsalted Butter	
1/2	Cup	Beef Stock (Swanson)	
1	17.3 Oz	Box Frozen Puff Pastry Dough (Sheets)	Thawed
2	5 Inch	Brie Cheese Rounds (FRESH)	
AND / OR 1 OF EACH			
2	5 Inch	Camembert Cheese Rounds (FRESH)	
1	Large	Egg	Beaten
1	Tbsp	Water	Cold
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	You may serve this either warm or cold. Either way, it will not last long on your Appetizer Table.
<b>TOOLS</b>	1) Large Mixing Bowl 2) Small Mixing Bowl 3) Large Stainless Steel Skillet & Lid 4) Aluminum Half Sheet Pan & Wire Rack
<b>CAUTION</b>	Using your finger and thumb, lightly squeeze in the center of each Brie or Camembert wheel in the store. Select ONLY the softest ones to be yours.
<b>PREP</b>	<b>DISH</b> 1) Thinly sliver the Onions, sprinkle them generously with Salt and set them aside. 2) Beat the Egg with a tablespoon of cold water until there are no white streaks visible and set it aside. 3) Preheat the oven to 400 degrees with a rack just below center.
<b>1</b>	In a large skillet over medium high heat, melt the Butter until it is bubbling. Add in the Salted Onions, and sprinkle them generously with Black Pepper. Saute while stirring until they are just browned, about 10 minutes. Add in the Beef Stock and cook while stirring until the Stock is nearly dry and the Onions are golden brown, another 15 minutes.
<b>2</b>	Remove the Onions from the heat and place them in a small mixing bowl and allow them to come to room temperature.
<b>3</b>	Roll the thawed Pastry sheets into 12 inch squares on parchment paper to prevent them from sticking. Using a pizza wheel cutter, slice a 1/2 inch wide strip off of one side of each of the square sheets and set the strips aside.
<b>4</b>	Place a Brie Round (Do NOT peel off the white skin) in the center of each Pastry Sheet. Divide the Caramelized Onions in half and spread them evenly on top of the Brie Rounds.
<b>5</b>	Line a sheet pan with parchment paper. Carefully fold the Pastry up over the top of the Onions so it adheres tightly to the Brie Round sides, pressing the seams together to seal them tightly.

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<b>FACTOID</b>	<b>Egg Washes &amp; Puff Pastries:</b> Coating a puff Pastry with an Egg Wash will prevent the Pastry Layers from separating and puffing up as it bakes. SO..... For a smooth top surface (See Picture #1), cut the decorative slices in the Pastry BEFORE you brush on the Egg Wash. For a Craggy" top surface (See Picture #2), cut the decorative slices in the Pastry AFTER you brush on the Egg Wash.
<b>6</b>	Turn the Pastry Rounds over and place them (NOT touching) on the sheet pan with the seams down.
<b>7</b>	Using a SHARP paring knife, make decorative cuts in the surface of the Pastry sheets. DO NOT CUT THEM COMPLETELY THROUGH
<b>8</b>	Fold the reserved strips into something fancy (bow, star, etc) and press it into the still wet Egg Wash.
<b>9</b>	Bake the Rounds until they are golden brown, about 20 to 25 minutes - WATCH CLOSELY SO THEY DON'T BURN!
<b>10</b>	Remove the sheet pan from the oven and slide the parchment sheets onto a wire rack. Allow them to cool for 15 to 20 minutes so the Cheese solidifies before serving.
<b>SERVE</b>	Carefully slide the disk onto a pretty serving dish surrounded with fancy Crackers. Cut ONE thick slice out for yourself so your guests can see what it is.