



BRAIDED HAM & BRIE STUFFED PASTRY

WHO WOULDN'T WANT A PIECE OF THIS? GREAT WITH BREAKFAST OR BEFORE A MEAL, THIS STUFFED PASTRY COMBINES THE SAVORINESS OF HAM WITH THE SWEETNESS OF JAM. ONE BRAID CAN EASILY BE CUT INTO SHAREABLE BITS.

PREP TIME:

20 MIN

COOK TIME:

25 MIN

TOTAL TIME:

45 MIN

SERVES:

6-8 PEOPLE

INGREDIENTS

- Frick's Applewood smoked ham, sliced
- 1/2 wheel of brie (4 oz.), sliced
- 1/2 apple, sliced
- 1/4 cup of fig jam
- 2 Tbsp. of pine nuts
- 1 pre-made pastry puff sheet
- 1 egg yolk

INSTRUCTIONS

1. Preheat the oven to 375°F and line a baking pan with parchment paper.
2. Roll the pastry puff out to approx. 11 x 13" and place on the lined baking pan. Divide the sheet into thirds lengthwise by lightly scoring with a knife. Then, cut 1 in. fringe along the outside sections.
3. Spread the fig jam along the inside section of the pastry. Then layer with pine nuts, approx. 12 slices of Frick's Applewood Ham, brie, apple, and another 5 or so pieces of ham.
4. Braid or fold the fringe by alternating from each side over the center filling. Brush the pastry with egg wash.
5. Place the pan in the oven and bake approx. 25 minutes. Slice and serve warm. Enjoy!

A Sam Temsah-Deniskin of *The Frosted Petticoat* creation

• FAMILY OWNED FOR FIVE GENERATIONS •

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