



BRIE-GILLA



Jon Camilleri

CH-EAT

INGREDIENTS

- 1pkt Emborg Brie Cheese
- 50g Ready Made Maltese Bigilla
- 20g Chopped Walnuts
- 15g Dried Cranberries
- 200g Ready Made Puff Pastry
- 1 Le Naturelle Egg



METHOD

- 1 Slice the brie in half.
- 2 Spread the bigilla on the 2 halves. Leave some for spreading on the pastry.
- 3 Top one of the halves with the walnuts and cranberries and close the brie cheese with the other half.
- 4 Open the puff pastry, or else just buy a ready rolled-up one and spread the rest of the bigilla in the centre.
- 5 Brush the edges with egg wash (egg with a tablespoon of water) and fold to enclose the brie inside.
- 6 You can trim the dough and use it as a decoration. Brush the entire parcel with the eggwash and place it on a baking tray lined with baking paper.
- 7 Bake at 185°C preheated oven for 30-40mins or until it gets nicely golden brown.
- 8 Serve warm with galletti or grissini.