



A LONG ESTABLISHED FAMILY FIRM

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The World's Finest Range Cookers

Cranberry and Brie Ring / Wreath

Ingredients

- 1 pre-rolled pack (320g) Puff pastry - cut into triangles
- 2/3 of a 250g jar (smooth) cranberry sauce
- 200g (approx.) brie, cut into 10mm thick slices
- 1 egg, beaten (for the eggwash)
- 1 teaspoon flaky sea salt
- 1 teaspoon fresh or dried thyme leaf



Method (See photos below)

- Line a baking sheet (or a shallow tin) with Bake-o-Glide (or baking / parchment paper).
- Arrange the pastry triangles on the Bake-o-Glide around a mug or small bowl about 80-110mm diameter (as a circular template) with the points sticking out, overlapping the bases to form a circle.
- Spoon the cranberry sauce onto the dough triangles and top with the brie.
- Fold the pointed ends of the dough into the middle (over the cranberry sauce and brie) and tuck underneath to seal.
- Brush the ring with the eggwash and sprinkle with the salt and thyme.
- Bake for around 20-25 minutes (or until dark golden brown), turning halfway through. Allow to cool slightly then transfer to a platter, slice and serve.

AGA (2, 3 and 4 oven): bake mid-way up in the roasting oven.

Everhot: bake in the middle of the top/primary oven set to 230°C - 240°C.

Conventional oven: 220°C. **Fan oven:** 200°C.



1. Cut the pastry sheet into triangles.



2. Form a circle round a small bowl. Spread the cranberry sauce.



3. Top with the brie.



4. Fold the points into the middle and tuck under to (roughly) seal.