



Baked Cheese Citrus and Ginger

Serves 8-10

INGREDIENTS

5 x 180g wedges of brie cut into half
500g puff pastry
1-2 eggs, lightly beaten
145ml bottle **Karimix Citrus & Lemongrass Sauce**
8-10 Stem ginger in syrup, sliced
75g red onion thinly sliced
Sesame seeds

METHOD

1. Roll out the puff pastry very thinly and cut into 10 suitable sized squares.
2. Place a wedge of brie in the centre of each square, brush the cheese liberally with **Karimix Citrus & Lemongrass Sauce**, arrange slices of ginger on the cheese and sprinkle with the thinly sliced onions, egg wash the edges of pastry, wrap around the cheese, seal, place on a baking tray, egg wash and sprinkle with sesame seeds.
3. Allow to rest in the refrigerator for 30 minutes, Bake in a hot oven 225°C until the pastry is golden brown and crisp.
4. Allow to rest a little and then serve as an individual portion with an accompaniment of **Karimix Citrus & Lemongrass Sauce**.