

Using Karimix Citrus & Lemongrass Sauce

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**.
3. Arrange slices of ginger on the cheese and sprinkle with the thinly sliced onions. Egg wash the edges of pastry, and wrap around the cheese seal.
4. Place on a baking tray, egg wash and sprinkle with sesame seeds.
5. Allow to rest in the refrigerator for 30 minutes.
6. Bake in oven at 225°C, until the pastry is golden brown and crisp.
7. Allow to rest a little, then serve as an individual portion, with an accompaniment of **Karimix Citrus & Lemongrass Sauce**.

