

# Mummy Baked Petite Boo



**YIELDS**  
4 Servings



**PREP TIME**  
35 mins



**COOK TIME**  
25 mins



**TOTAL TIME**  
1 hr



- ☐ 1 sheet frozen puff pastry, thawed
- ☐ 1 ½ tablespoons hot pepper jelly (or jam of choice)
- ☐ 4oz Marin French Cheese Co. Petite Boo Brie
- ☐ 1 egg
- ☐ Candy eyes, for decoration
- ☐ Green apples, grapes, blackberries & crackers, for serving

**1** Preheat the oven to 375°F and line a sheet pan with parchment paper. Set aside.

**2** Meanwhile, roll the puff pastry with a rolling pin to seal the seams together. Using a sharp knife or pizza cutter, trim the sheet of puff pastry into a 10-inch by 7-inch rectangle. Reserve the leftover puff pastry for later.

**3**

With the long side of the rectangle facing you, place the Petite Boo in the center of the puff pastry to use as a guide. Make two cuts on each side of the brie from the bottom of the brie to the bottom edge of the puff pastry, leaving the puff pastry on the sides of the Petite Boo intact. Repeat on the other side so you have a square of puff pastry on both the top and bottom sides of the Petite Boo.

- 4 Rotate the puff pastry so the short side is facing you. Slice ¼-inch wide strips into the sides of the dough, from the side of the brie to the edge of the dough on both sides (these will be your mummy wraps). Set the Petite Boo aside.
- 5 Spread the jelly in the center of the puff pastry where the brie will go. Unwrap the Petite Boo and place it on top of the jelly.
- 6 Stretch the two larger pieces of the puff pastry (on the long edge of the rectangle) over the Petite Boo. It will not reach all the way to the center. Gently press the puff pastry to the Petite Boo to keep it in place.
- 7 Next, stretch the ¼-inch strips over the Petite Boo, crossing the strips back and forth to create a wrapped mummy effect. Leave a small strip of Petite Boo peeking through in the center to leave room for the candy eyes. Note: You may not use all of the strips. Using a sharp knife, trim any extra puff pastry strips at the base of the brie.
- 8 Slice the leftover puff pastry into long, ¼-inch strips. Wrap the strips around the sides of the brie to hold everything in place. Seal the edges well. Transfer the Petite Boo to the parchment-lined sheet pan and chill in the fridge for 20 minutes.
- 9 Meanwhile, whisk the egg with 1 Tablespoon of water to make egg wash. Brush the chilled puff pastry with two layers of egg wash.
- 10 Bake the Petite Boo until the puff pastry is golden-brown, about 20-25 minutes. Let it cool for 5-10 minutes and then transfer the brie to a

serving platter. Garnish the center with two candy eyes. Serve with sliced green apples, grapes, blackberries, & crackers.

## Nutrition Facts

0 servings

Serving size