

Baked Brie with Fig Jam and Pistachio

Most baked brie recipes take advantage of ready-made puff pastry. This one is wrapped in a wine pastry. Yes, you read that right. I learned how to make this pastry when I was working in catering at Dinah's Cupboard, a catering company in Toronto. It comes together very quickly in the food processor. It is extremely flaky and delicious.

The dough recipe makes more than you will need to wrap a small wheel of brie. Freeze the remaining dough and use it for an impromptu apple or berry galette.

227 grams (1 cup) cold unsalted butter, cut into 1-inch cubes

455 grams (3½ cups) all-purpose flour

½ teaspoon kosher salt

1 large egg

85 grams (6 Tablespoons) dry white wine

Zest from half a lemon

28 grams (2 Tablespoons) fresh lemon juice

50 grams (¼ cup) vegetable oil

300-gram wheel of brie (about a 4-inch circle)

2 Tablespoons fig jam

20 grams (1/8 cup) shelled pistachios, toasted and coarsely chopped

1 egg, lightly beaten, for brushing pastry

1. In the food processor, fitted with the steel blade, process the butter, flour and salt for 1-2 minutes, until the texture resembles oatmeal.
2. In a small bowl, whisk together egg, white wine, lemon zest and juice and vegetable oil. With the food processor running, pour liquid through the feed tube and process just until the dough begins to come together. Do not let it come into a ball.
3. Dump dough out onto the counter and knead briefly, until dough comes together into a ball. Divide dough in half and freeze one half for another use. Flatten remaining dough into a disc and wrap in plastic wrap and chill for about 30 minutes.
4. Preheat oven to 425°F. Divide chilled dough in half and roll each half into an 1/8-inch thick circle. They do not have to be a perfect circles at this point. Use a plate, pot lid or bowl, measuring 6 inches in diameter to trim one piece of your dough into a perfect circle.

5. Place the 6-inch dough circle on a sheet of parchment paper set onto a rimmed baking sheet and set aside.
6. Cut brie wheel in half, crosswise. Spread bottom half with fig jam and sprinkle with pistachios. Top with second half of brie and press to seal together. Place brie wheel on 6-inch circle of dough. Brush border with beaten egg.
7. Use a plate, pot lid or bowl, measuring 8 inches in diameter to trim the second piece of dough into a perfect circle. Cover brie with 8-inch dough circle and press around the edges to seal completely. Depending on the size of your brie wheel, you may have excess pastry around the bottom rim after you have pressed the dough sheets together. Trim off any excess, leaving just a one-inch border.
8. Use any excess dough to create decorative cutouts. Glue on decorations with egg wash and then brush entire pastry with egg. Chill pastry for about 30 minutes before baking. You can do this a day ahead if desired.
9. Bake in 425°F oven for 20 minutes. If the top and sides are getting too dark, cover gently with foil and bake for a further 5-10 minutes until pastry is golden brown.
10. Set on a rack and let cool for at least one hour before serving.