

# Maple Bacon Baked Brie

Pair with Harney Lane Chardonnay



## Ingredients:

8 slices bacon, chopped

1/4 cup maple syrup

1 sheet puff pastry, defrosted

1 wheel Brie

Egg wash, for pastry

2 tbsp pecans

Thinly sliced baguette for serving

## Directions:

Preheat oven to 400°. In a small skillet over medium heat, cook bacon until crispy, about 8 minutes. Drain fat. Add maple syrup to skillet and stir until combined.

On a parchment-lined baking sheet, roll out puff pastry. Place brie on top and cover with all but 2 tbsps of maple-bacon mixture. Brushing each with corner with egg wash, fold up each corner of puff pastry.

Top with pecans and remaining maple-bacon mixture.

Bake until puff pastry is golden (cover with foil if too dark). Serve immediately with bread.

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