



# MicroDried®

Fruits & Vegetables  
Powders • Fragments • Whole

## triple berry baked brie

- +1 wheel of brie
- +1 puff pastry sheet
- +Drizzle of honey
- +1 Tbsp brown sugar
- +1 egg, beaten
- +1 batch **MicroDried® Triple Berry Filling**

### featured products

- MicroDried® Strawberry Fragments
- MicroDried® Raspberry Fragments
- MicroDried® Blueberry Fragments

- 1) Make one batch of Triple Berry Filling and let cool slightly.
- 2) Preheat oven to 350°F
- 3) Line a baking sheet with parchment paper. Lay one sheet of puff pastry on parchment paper.
- 4) Place wheel brie on top, spoon **Triple Berry Filling** on top of brie wheel.
- 5) Fold dough over top and brush pasty surface with egg wash.
- 6) Drizzle with honey (about 1 teaspoon), and sprinkle brown sugar on top.
- 7) Bake for 30 minutes.

