



**KeHE**<sup>TM</sup>



**Create and Sell Fresh Creations**

*Brie en Croute with Preserves*



**KeHE**<sup>TM</sup>  
Fresh

# Kehe Fresh Specialty Suggestions

- **Brie en Croute with Preserves**



# Brie en Croute with Preserves

## Items Required:

1 Plain Brie Round ( 8 oz. or 15 oz.)

1 ½ Rolls Pillsbury Pie Crust ( for 8oz. Brie Round )

1 ¾ Rolls Pillsbury Pie Crust ( for 13 oz. Brie Round )

Apricot Preserves ( or your preferred Flavor Preserves )

Walnuts Pieces or preferred Nut Pieces - Optional

## Instructions:

Slightly roll out sheet of Pillsbury Pie Crust

Wrap Brie in ¾ Pillsbury Pie Crust for 8 oz. and 1 full sheet for the 13 oz. Brie ( seal tightly )

Use a rope like piece of dough to create a well on top

Fill with Preserves

Sprinkle with Nut Pieces Optional

Using small cookie cutters or make by hand.... Leaves or a lattice top

## Supplies Needed:

Rolling Pin

Small leaf cookie cutters

Ingredient labels and heating instructions

Small clear containers

KeHE Brie selections

077901003508 #72011 6/15oz President Mini Brie

077901004017 #92490 6/8oz President Brie Round

033421050125 # 107875 6/12oz Reny Picot Brie Plain

071448127253 #194722 6/8oz Alouette Brie Round

033421022863 # 196330 6/8oz Rent Picot Brie round

Shelf Life: 7 days

## For Ingredient Statement:

Brie Round: Cultured Pasteurized Milk, Cream, Salt, Enzymes

Pillsbury Pie Crust: Enriched Flour Bleached (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid) Partially Hydrogenated lard with BHA and BHT added to protect flavor, wheat starch, water, contains 2 % or less of: salt, rice flour, xanthan gum, potassium sodium and sodium propionate (preservatives), citric acid, yellow 5. and red 40. Contains wheat ingredients.

Apricot Preserves: Apricots, High Fructose Corn Syrup, Sugar, Corn Syrup, Fruit pectin ,Citric Acid.

Walnuts: BHT (0.02%) in corn oil added to preserve freshness.

## Consumer Serving Suggestions:

Place in pie plate or plate you can serve it in

Bake at 350 degrees for approximately 20 to 25 minutes or until golden brown.

Let stand 10 minutes before serving

Serve with Fresh Fruit, Crusty Breads, Specialty Crackers, Nuts

## Retail Costing Calculation Considerations:

SRP \$12.99 - \$14.99 per pound