



Alouette Baby Brie Wedge in Phyllo

NIBBLEDISH CONTRIBUTOR

Ingredients

3 sheets	Phyllo dough
4 Tbsp.	Clarified Butter or melted butter
1 wedge	Alouette Baby Brie

Instructions

- Preheat oven to 375 °F.
- Spread 1 sheet phyllo on flat work surface; brush evenly with melted butter.
- Place a second sheet of phyllo on top; brush with melted butter.
- Place third sheet of phyllo on top of 2 sheets; brush with melted butter.
- Place Alouette® Baby Brie® on the near side
- Begin rolling the Alouette® Baby Brie® Wedge to fully wrap in phyllo making sure the edges are folded in to seal
- Bake 8-12 minutes, until golden brown.
- Cool 10 minutes serving.