



# Baked Goat Cheese En Croute

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1-11 oz. fresh goat cheese log, Chavrie
- 1 sheet frozen puff pastry dough
- 1 egg (for egg wash)
- 1 cup dried cherries
- 1 fresh rosemary roughly chopped

## Instructions

- Thaw puff pastry as directed.
  - Spread 1 sheet puff pastry on flat work surface; arrange dried cherries in center in a 6 inch square shape.
  - Sprinkle chopped rosemary over cherries.
  - Place the goat cheese in the center of prepared puff pastry round side down.
  - Brush egg wash onto uncovered sides of pastry.
  - Begin wrapping sides of pastry around the cheese log gently pressing at the overlap to seal well.
  - Pinch ends of pastry firmly around the cheese and trim excess pastry.
  - Place on a sheet tray and refrigerate a minimum of 1 hour.
  - Preheat oven to 375° F 10 minutes before baking.
  - Bake 10-15 minutes, until golden brown.
  - Cool 10 minutes before serving.
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