



Baked Brie in Puff Pastry with Fresh Strawberries

Serves: 4

Serve with Joseph Phelps Vineyards Fog Dog Pinot Noir

- 4 ea. frozen puff pastry shells
- ½ lb. Brie cheese
- ½ cup slivered or sliced almonds, toasted
- 2 cups arugula, tossed in 1 tsp. olive oil with salt and pepper
- 8 ea. fresh strawberries
- ¼ cup diced pancetta, cooked in a skillet until crispy
- ¼ cup Blue Costello cheese (or any blue cheese)

Bake pastry shells $\frac{3}{4}$ of the way done (about 10 minutes). Remove from oven and cool. Add Brie to fill each shell halfway and sprinkle toasted almonds over the top. Return to oven until the brie is melted. Remove from oven, sprinkle the pancetta, the seasoned arugula, then the sliced strawberries and top with a crumble of Blue Costello or your favorite Blue cheese.