

QUINCE AND BRIE WRAPPED IN FILO PASTRY.

- I whole round of Brie
 - Quince jam or jelly
 - Filo Pastry
 - Thyme
1. Cut the Brie in half so you have two circles.
 2. Spread with quince jam on the top of one half and sprinkle fresh thyme.
 3. Top it with other half of Brie.
 4. Spread quince jam on top layer.
 5. Lay a sheet of filo pastry and brush melted butter and repeat this process 6 times.
 6. Place Brie in the middle of prepared sheets of filo.
 7. Wrap filo pastry around the Brie.
 8. Then brush the top with melted butter and sprinkle with roughly chopped pistachio nuts.
 9. Bake in oven until filo is lightly brown and crisp.