

BRIE, PEAR AND ONION STRUDEL

1 Medium Onion Sliced
1 Tbsp. Vegetable Oil
1 Ripe Pear - about 8oz
7oz Puff Pastry
4.5 oz Brie, chilled
1 egg white slightly beaten

Fry onion slices in oil on medium heat until they are brown and caramelized. Set aside to cool. Peel, core and thinly slice pear.

Roll out one block of pre-made or purchased puff pastry to a thickness of 1/8 inch in a 9inch by 12 inch rectangle.

Lay thinly sliced Brie, then the Pear slices and the cooked onions down the centre third of the pastry leaving a third clear on each side.

Fold the left side of the pastry over the filling to cover it. Using a pastry cutter or knife, cut horizontal lines 1/2 inch apart on the right hand side of pastry. (Hint: Don't fold the pastry over too tightly as it has a tendency to split open at the sides. If it does, it is easy to cut off any excess once it has cooled.)

Brush the top of the folded over pastry with half of the egg white.

Fold the first and last strips of the pastry across the seal. Fold the next strip on an angle and cross the next one over it to form an X pattern. Repeat along the top in a crisscross pattern.

Brush the rest of the pastry with the rest of the egg white mixture.

Transfer to a baking sheet lined with parchment paper and let rest in the fridge for 10 minutes.

Preheat oven to 350F

Bake the strudel for 30 minutes, until the pastry is golden brown. Allow to cool for 10 minutes, then cut slices 1 1/4 to 2 inches thick and serve.

Serves 4-6 as an appetizer.