

Blueberry & Brie Walnut Crostata

The Blueberry & Brie Walnut Crostata is the perfect pairing of sweet and savory. The rich and creamy filling, highlighted by Andros Professional Blueberry Spreads, is surrounded by crispy, homemade puff pastry. It works beautifully as a complement to a light salad - or stands perfectly well on its own!



INGREDIENTS

Puff Pastry Dough

- 125g (4.4oz) Cake flour
- 125g (4.4oz) Bread flour
- 35g (1.2oz) Soft unsalted butter
- 125mL (4.2fl oz) Water
- 5g (1tsp) Salt
- 250g (8.8oz) Dry butter sheet

Filling

- 75g (2.6oz) **ANDROS Professional Blueberry Spreads**
- 100g (3.5oz) Caramelized onions
- 20g (.7oz) Chopped herbs
- 223g (4oz) Brie cheese

Egg wash

- 1 Egg
- 5g (1tsp) Salt
- 5g (1tsp) Sugar

Makes 4 crostatas

INSTRUCTIONS

1. For the dough, mix dry ingredients and gently work in soft butter and water, with minimal gluten formation.

FEATURED INGREDIENT



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Wrap and chill for at least 35 minutes.

2. Roll out dough and encase dry butter. Roll two book folds and chill.

3. Repeat five more times.

4. Roll dough, cut 4 -7" circles.

5. Layer brie, onions, herbs, Andros Professional Blueberry Spreads and walnuts in center of each pastry.

6. Enclose pastry around fillings and chill.

7. Egg wash and bake @ 375° for approximately 25 minutes, rotating halfway through.

8. When finished, pastry should puff and bake to a golden brown. Best served warm.