



## PUFF PASTRY with BRIE, CALIFORNIA PRUNES and Thyme

by Andrea Mainardi

**Prep Time:** 30 minutes

**Cook Time:** 20 minutes

**Serves:** 2-4

**Ingredients:** 80g California Prunes  
1 roll of Puff Pastry  
200g Brie  
1 Leek  
2 Potatoes  
1 knob of butter  
1 bunch Thyme



**Here's How:**

1. In a pan, put a knob of butter and the potatoes cut into thin slices. Add the julienned leek, salt – then heat.
2. Roll out the puff pastry: arrange a layer of leek, potatoes, California Prunes, sliced brie and roll into rolls.
3. Bake at 200 °C for 20 minutes.
4. Remove from the oven, and cut the pastry into small rolls and flavor with thyme.
5. A delicious aperitif is served!

**Link to Website:** <https://www.californiaprunes.net/recipes/puff-pastry-with-brie/>