



## **Appetizer Trio:**

### **Brie and Black Raspberry En Croute**



#### ***Ingredients:***

One 2 to 3 ounce piece of brie cheese  
2 to 3 tablespoons of black raspberry preserves  
One 12" by 12" sheet of puff pastry  
1 egg yolk  
2 tablespoons cold water

Makes 4-6 servings

#### ***Preparation:***

1. Place the black raspberry preserves on top of the brie and flip it over placing it directly in the center of the puff pastry sheet.
2. In a small bowl, whisk together egg yolk and water.
3. As you fold over the puff pastry to enclose the cheese brush the puff pastry with egg wash to make the puff pastry stick together. Be sure to cut off any excess puff pastry.
4. Once the brie is enclosed turn it over and using a pastry brush, brush the entire top with the egg wash. This will make sure the puff pastry turns golden brown.
5. Place the Brie En Croute on a sheet pan lined with parchment paper and bake at 400°F for 22 to 30 minutes or until golden brown.
6. To plate: Cut in half and serve with toasted flat bread.



## **Roasted Bell Pepper Bruschetta**

### ***Ingredients:***

10 pieces of French baguette, thinly sliced  
4 tablespoons of olive oil  
1 large roasted red bell pepper, julienne  
1 large roasted yellow bell pepper, julienne  
1 clove of garlic, finely minced  
1 small shallot, finely minced  
1 tablespoon fresh basil, julienne  
2 teaspoons balsamic vinegar  
2 ounces goat cheese  
Kosher salt and fresh cracked pepper to taste

Makes 4-6 servings

### ***Preparation:***

1. Place the baguette slices on a sheet pan lined with parchment paper and brush them with 2 tablespoons of olive oil and season them with salt and pepper.
2. Bake in the oven at 400°F for 8-12 minutes or until golden brown.
3. In a large bowl, add in the peppers, shallots, garlic, basil, balsamic vinegar, and remaining olive oil, and mix thoroughly.
4. Adjust seasoning with salt and pepper.

### ***To Plate:***

1. Simply spread a small amount of goat cheese evenly on the browned baguette slice.
2. Top off with a small amount of roasted bell pepper mix.



## **Garlic Artichokes with Jarlsberg Cheese and Kalamata Olives**

### ***Ingredients:***

4 to 6 whole artichoke hearts, canned  
1 tablespoon olive oil  
1 heaping tablespoon garlic, finely chopped  
2 ounces Heinen's Jarlsberg cheese spread  
10 finely minced Kalamata olives, pits removed  
Kosher salt and fresh cracked pepper to taste

Makes 4-6 servings

### ***Preparation:***

1. In a large hot sauté pan, add in olive oil and sauté the garlic until caramelized. As soon as the garlic starts to brown add in the artichokes and sauté until golden brown.
2. Once the artichokes are done, cut off the bottom to make them sturdy enough to stand up on their own.
3. Evenly spread the jarlsberg cheese on top of the artichoke while topping off with a small amount of minced Kalamata olives.
4. To plate serve on a white glass spoon and garnish with 1 thin slice of green onion.
5. Slice green onions for garnish.