



Chocolate & Brie Puffs

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1 sheet puff pastry dough, thawed
3 oz. brie,

3 oz. bittersweet chocolate chips
3T basil, chiffonade

Preheat oven to 400°.

Roll out puff pastry to a 12" x 12" square. Use a 3" round cutter to make 12 rounds. Place rounds on a parchment lined baking sheet. Switch to a 2" cutter, center on rounds and press. **DO NOT REMOVE CENTERS.** Use a fork to dock interior circle only (this will cause the edges to rise).

Trim rind off of brie and cut into 12 pieces. Place 3-4 chocolate chips in center of pastry rounds. Top with 1 piece of brie. Bake for 12-15 minutes. Remove from oven and top with basil.

They're fine served at room temperature, but exceptionally good when served warm.

Serves 3-4