

# Baked Puff Pastry Triple Cream Bake



The cheesiest and easiest recipe you'll cook up this festive season, thanks to our friends over at Barossa Valley Cheese Company.

## INGREDIENTS

- 1 sheet of Carême puff pastry
- 1 500g Barossa Valley Cheese Company Barossa Triple Cream
- 3 tbsp Beereenberg Cranberry Sauce

## METHOD

1. Preheat oven to 180°C
2. Place 500g Triple Cream in the center of the puff pastry sheet and top with a generous serving of cranberry sauce
3. Make incisions in your pastry, to create arms to wrap over the cheese
4. Starting at the top and then going around the cheese, fold over each arm to cover the top of the cheese
5. Bake for 30 minutes
6. Serve warm with bread or grissini

