



# Brie and cranberry parcels

Prep: 10 minutes • Cook: 10 minutes • Serves: 18



## Ingredients

12 sheets of ready rolled filo pastry  
100g unsalted butter  
250g brie  
75g cranberry sauce  
50g chopped walnuts  
Sprinkling of poppy seeds (optional)

- 1** Heat oven to 220°C/ gas mark 7. Melt the butter and brush it over each sheet of filo and then stack two of the filo sheets on top of each other with wide edges facing towards you.
- 2** Cut the brie into 18 chunky fingers and space them across the bottom of the filo sheet. Top each finger with 1 teaspoon cranberry sauce and then sprinkle over a few chopped walnuts. Cut the filo pastry into long columns.
- 3** Roll up the filo pastry from the bottom. Cut into each roll into three parcels and twist the ends of each parcel to seal. Brush parcels with more butter and sprinkle with poppy seeds.
- 4** Repeat steps 2–4 using up all ingredients. Bake in the oven for 10 minutes. Once browned, remove from the oven and allow to cool slightly before serving.

## Nutritional info

Low phosphate ✓  
Low potassium ✓  
Carbohydrate **10.3g**  
Low protein ✓  
Low salt ✗  
Cost per portion (November 2023) **33p**  
Energy in kcals **154**