

Mummy-Wrapped Brie Bites

A small wheel of creamy Brie is wrapped in flaky puff pastry strips and baked until golden and gooey. Olive eyes and fig jam make this festive appetizer ready for sharing with crackers.


35 min

Total time

Easy

Difficulty

650

kcal / serving

Nutrition per serving (estimated)

Protein 22 g

Carbs 47 g

Fat 42 g

Fiber 2 g · Sugar 13 g · Sodium 950 mg

Ingredients

- 1 small Brie wheel (about 125 g)
- 75 g store-bought puff pastry, thawed
- 1 black olive, pitted
- 1 tsp beaten egg or milk, for brushing
- 2 tbsp fig jam
- 4-6 crackers

Substitutions

Black olive – Two small capers, drained, for the eyes

Fig jam – Apricot preserves

Beaten egg – Milk for brushing the pastry

Steps

- 1 Pat the Brie dry. Cut the puff pastry into narrow strips, reserving two tiny pieces for the eyes.
- 2 Arrange the pastry strips across the Brie, overlapping them loosely to resemble mummy bandages. Leave a small gap near the top for the eyes; tuck the ends underneath.
- 3 Brush the pastry lightly with beaten egg or milk. Place on a parchment-lined baking tray.
- 4 Bake until the pastry is puffed and deeply golden, about 18-22 minutes. If the top browns too quickly, loosely cover it with foil.
- 5 Let rest for 5 minutes. Cut the olive into two small pieces and press them into the pastry gap as eyes.
- 6 Serve warm with fig jam and crackers.

Chef's tips

- Keep pastry cool while shaping; warm pastry can turn sticky and lose its flaky layers.
- A parchment-lined tray makes cleanup easier if Brie escapes through a gap.
- Set the jam and crackers around the Brie on a small board for an easy-to-share presentation.

Drink pairing

A dry sparkling wine

Its crisp bubbles balance the rich Brie and buttery pastry while complementing the sweet fig jam.

0% option: Sparkling apple juice

Storage

Refrigerate leftovers within 2 hours in a covered container and use within 3–4 days. Reheat until steaming hot; the pastry will be less crisp after storage.

Frequently asked questions

How can I tell when it is ready?

The pastry should look well puffed and golden, and the Brie should feel soft when gently pressed.

Can I assemble it ahead?

Yes. Assemble and cover it, then refrigerate for up to a day; bake it straight from the refrigerator and allow a little extra time.

Why did the Brie leak out?

Gaps between pastry strips or loose ends can let melted cheese escape. Overlap the strips and tuck their ends underneath.