

## Mushroom Marsala Baked Brie: An Elegant Appetizer for Any Occasion

Mushroom Marsala Baked Brie: Your New Favorite Cheesy Appetizer



**OVEN**  
**400°F**

**TIME**  
**5 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 wheel of Brie cheese (8 oz)
- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 8 oz mushrooms, sliced (cremini or white button work great)
- 1/4 cup Marsala wine (dry Marsala is preferred)
- 1 teaspoon fresh thyme, chopped
- Salt and pepper to taste
- 1 sheet puff pastry, thawed (usually found in the frozen aisle)
- 1 egg, beaten (for egg wash)
- Crackers or sliced baguette, for serving

#### Swaps and Notes:

**Mushrooms:** Feel free to experiment with different types of mushrooms like shiitake or oyster mushrooms for a varied flavor profile.

**Herbs:** Rosemary or oregano can be used in place of or in addition to thyme for a different aromatic touch.

**Wine:** If you don't have Marsala, a dry sherry or even a dry red wine (like Pinot Noir) could work in a pinch, though the flavor will be slightly different.

**Puff Pastry:** Make sure your puff pastry is thawed but still cold enough to handle. If it gets too warm, it becomes sticky and hard to work with.

**Add-ins:** For an extra layer of flavor, consider adding a sprinkle of caramelized onions or a dollop of fig jam under the mushrooms before wrapping.

**Step-by-Step Directions:**

**Preheat Oven:** Preheat your oven to 400°F (200°C).

**SautØ Aromatics:** In a skillet, heat the olive oil over medium heat. Add the onion and cook until softened, about 5 minutes.

**Add Mushrooms & Garlic:** Add the garlic and mushrooms, cooking until the mushrooms are browned and any liquid has evaporated, about 10 minutes.

**Deglaze with Marsala:** Pour in the Marsala wine and stir, cooking until the liquid is mostly reduced, about 3 minutes. Stir in the fresh thyme, salt, and pepper. Remove from heat and let the mixture cool slightly.

**Prepare Puff Pastry:** Roll out the puff pastry on a lightly floured surface. Place the Brie wheel in the center of the pastry.

**Top the Brie:** Spoon the cooled mushroom mixture evenly over the top of the Brie.

**Wrap the Brie:** Carefully fold the puff pastry over the Brie, sealing it completely. You can trim any excess pastry, or create decorative cutouts from the trimmings to place on top.

**Egg Wash:** Brush the entire surface of the wrapped Brie with the beaten egg. This will give it that beautiful golden crust.

**Bake:** Place the wrapped Brie on a baking sheet lined with parchment paper. Bake for 20-25 minutes, or until the pastry is golden brown and puffed.

**Cool and Serve:** Let it cool for a few minutes before serving. This allows the cheese to set slightly, making it easier to serve.

**Tips for Success:**

**Don't Overfill:** While it's tempting to pile on the mushroom mixture, don't overfill the Brie, or it will be difficult to seal the puff pastry.

**Seal Tightly:** Ensure the puff pastry is completely sealed around the Brie to prevent any cheese from escaping during baking.

**Cool the Filling:** Letting the mushroom filling cool slightly before topping the Brie helps prevent the pastry from getting soggy.

**Serve Warm:** Baked Brie is best served warm when the cheese is perfectly gooey and melty.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

## DIRECTIONS

1. Follow these simple steps to create your delicious Mushroom Marsala Baked Brie:
2. **Preheat : Oven:** Preheat your oven to 400°F (200°C).
3. **SautØ Aromatics:** In a skillet, heat the olive oil over medium heat. Add the onion and cook until softened, about 5 minutes.
4. **Add : Mushrooms & Garlic:** Add the garlic and mushrooms, cooking until the mushrooms are browned and any liquid has evaporated, about 10 minutes.
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15. **Serve : Warm:** Baked Brie is best served warm when the cheese is perfectly gooey and melty.
16. **Serving Suggestions and Pairings:** This Mushroom Marsala Baked Brie is fantastic on its own, but it truly shines when paired with the right accompaniments. Serve it with a variety of crackers, toasted baguette slices, or even apple or pear slices for a touch of sweetness. For a delightful beverage pairing, consider a light-bodied red wine like a Pinot Noir, or a crisp, dry white wine such as Sauvignon Blanc. If you're looking for other amazing appetizers to serve alongside, consider my recipe for [This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests](#), my [This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes](#), or even my [This Crockpot Nacho Dip is the Reason I Never Have Leftovers](#).
17. **Storage and Leftover Tips:** While baked Brie is definitely best enjoyed fresh, if you happen to have any leftovers, wrap them tightly in plastic wrap and refrigerate for up to 2-3 days. To reheat, warm in a preheated oven at 350°F (175°C) for about 10-15 minutes, or until warmed through and the cheese is soft again. The pastry might not be as crisp as freshly baked, but the flavors will still be fantastic.
18. **More Recipes You Will Love:** If you enjoyed this simple yet elegant appetizer, you'll love exploring some of my other crowd-pleasing recipes:
19. For another cheesy delight, check out : [How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip](#).
20. If you're looking for something hearty and comforting, give my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) a try.
21. And of course, for an appetizer that's always a hit, my original [This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests](#) is a must-make.
22. **Final Thoughts:** This Mushroom Marsala Baked Brie truly elevates any occasion. It's a testament to how simple, quality ingredients can create something truly spectacular. I hope you enjoy making and sharing this recipe as much as I do.
23. What are your favorite baked : Brie variations? I'd love to hear your ideas in the comments below! Don't forget to follow [Chef Maniac](#) for more delicious recipes and kitchen tips.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mushroom-marsala-baked-brie-an-elegant-appetizer-for-any-occasion/>