



# Savory Christmas Wreath

*Carnivore Option*

Recipe by Kate Racheter

## Ingredients

1 box puff pastry, defrosted  
1 egg, whisked  
Sea salt

### *For Filling:*

1 turkey breast (approx. 2.5lbs), with skin, bone in  
1-2 tbsp unsalted butter, softened  
1 clove garlic, thinly sliced  
1 tsp oil  
1/3 cup cranberry sauce  
165g of brie (one small round), thinly sliced  
2 tsp dried rosemary  
1 sprig of thyme, chopped  
Salt and pepper

## Instructions

- 1) Preheat oven to 325°F.
- 2) Loosen the skin on the turkey breast gently with your fingers. Slide small pads of the butter under the skin along with the slices of garlic.
- 3) Oil the top of the skin or apply a bit more butter. Sprinkle with salt and pepper.
- 4) Place turkey breast in a casserole dish, cover with tin foil and bake in the oven for 1 hour.
- 5) Uncover and continue cooking until the internal temperature of the turkey breast reads 165°F (approximately 30 more minutes). Baste turkey with juices in the bottom of the pan every 5-10 minutes while uncovered.
- 6) Remove from oven and allow the turkey breast to rest for 15 minutes before slicing.
- 7) Once turkey is ready for use, raise temperature of the oven to 400°F.
- 8) Roll out pastry dough on a well-floured surface. Slide onto parchment paper.
- 9) Take a large mixing bowl and use a knife to cut out a circle from your pastry
- 10) Place a small cereal bowl in the middle of the circle and press into the pastry but do not cut through! You should now have the outline of a smaller circle in the middle of your pastry.
- 11) Within the circle you have drawn, cut 6 equal pie wedges.
- 12) Add cranberry sauce, turkey, brie, rosemary, and thyme to the outer ring.
- 13) Gently fold the triangles from the middle toward the outer edges of the ring. Pinch to outer edge to secure.
- 14) Brush pastry with egg and a sprinkle of coarse salt.
- 15) Slide onto baking sheet and bake in oven for 20 minutes until golden brown.





# Savory Christmas Wreath

*Vegetarian Option*

Recipe by Kate Racheter

## Ingredients

1 box puff pastry, defrosted  
1 egg, whisked  
Sea salt

### *For Filling:*

2 onions, diced  
3 tbsp olive oil, divided  
12 cremini mushrooms, sliced  
1 tbsp balsamic vinegar  
1 bunch of spinach (approx. 2 cups fresh), chopped  
6oz goat cheese  
2 tsp dried rosemary, chopped  
1 sprig of thyme, chopped

## Instructions

- 1) Preheat oven to 425°F.
- 2) In a large sauté pan on medium low heat, add 1 tbsp oil. Once warm, add onion and cook down until golden brown, stirring often. (*Add a pinch of salt at about 10 minutes. The longer you cook them the more caramelized they will get. This process can take 30 minutes or longer.*)
- 3) Add balsamic vinegar at about 20 minutes. Set aside to cool once done.
- 4) In another pan add 2 tbsp oil on medium-high heat. Once warm add mushrooms and cook for about 8 minutes until softened and slightly browned. Add spinach and cook until wilted (about 2 minutes).
- 5) Roll out pastry dough on a well-floured surface. Slide onto parchment paper.
- 6) Take a large mixing bowl and use a knife to cut out a circle from your pastry
- 7) Place a small cereal bowl in the middle of the circle and press to create a circle but do not cut through!
- 8) Within the circle you have drawn, cut 6 equal pie wedges.
- 9) Add onions, mushroom mixture, goat cheese, rosemary, and thyme to the outer ring of the pastry.
- 10) Gently fold the triangles from the middle toward the outer edges of the ring. Pinch triangle to the outer edge to secure.
- 11) Brush pastry with egg and sprinkle the top with a little coarse salt.
- 12) Slide onto baking sheet and bake in oven for 20 minutes until golden brown.

