

PUFF PASTRY BRIE AND JAM BITES

ingredients:

- 1 sheet store-bought puff pastry
- All-purpose flour (for work surface)
- Egg wash (1 egg whisked with 1 teaspoon of water)
- 1 cup fruit jam (cranberry, fig or plum)
- 4 ounces brie cheese, cubed into ½ inch pieces
- 4-6 sprigs of rosemary

directions:

1. Defrost frozen puff pastry dough overnight in the fridge.
2. Cut up the brie into ½-inch pieces (leave the rind on or take it off). Set aside in the refrigerator until ready to use.
3. Preheat the oven to 400°F and place an oven rack in the middle part of the oven. Line a baking sheet with a piece of parchment paper.
4. Remove puff pastry dough from the package according to the instructions and lay it out on a lightly floured surface so that it doesn't stick to the counter.
5. Using a 1.5- inch or 2-inch circle cutter, stamp out the pastry. You should be able to stamp out at least 16 circles depending on the size of your cutter. *Re-rolling the scraps is not recommended, so place your circles as closely together as possible.
6. Using a 1-inch or 1.5-inch cutter, make a second indentation in the center of each circle of pastry, making sure not to press all the way through. Then, take a fork and dock or poke the middle of the pastry to prevent the center of the dough from rising too much during baking.
7. Place the pastry circles on the prepared baking sheet spaced evenly apart. Brush each pastry with a thin layer of egg wash. Set aside in the refrigerator while you prepare the remaining ingredients.
8. Remove the puff pastry rounds from the freezer and bake them for 12 minutes, or until the pastry is puffed, but not yet golden.
9. Remove them from the oven, work quickly, use a small spoon to press down the center of the par-baked puff pastry. Place a piece of brie in the middle of the pastry and then pipe or spoon 2 teaspoons of jam onto the brie
10. Return to the oven and bake for an additional 5-8 minutes, or until the pastry is golden and the brie slightly melted.
11. Remove the tarts from the oven and let them cool slightly on the baking sheet before transferring to a cooling rack.
12. Before serving, garnish with rosemary sprig.

Enjoy!

