

Apple and Brie Filo Tart



Ingredients

- 1 apple (pink lady preferable), sliced
- 1 Community Co brie, sliced
- 10 sheets of Filo pastry
- 50g butter, melted
- 125ml (½ cup) yoghurt
- 1 egg
- Thyme
- ¼ cup walnuts, roughly chopped

Method:

1. Preheat the oven to 180C fan force.
2. Grease and line a 17-18cm square tin.
3. Gently fold the filo pastry sheets like a fan and place into the prepared tin. Place alongside each other to form vertical lines.

4. Brush the pastry with melted butter.
5. In a small bowl, whisk the eggs, yoghurt and season well. Pour this over the pastry.
6. Place the sliced apples, brie and caramelised onions in between the filo sheets. Sprinkle over the thyme and walnuts on top. Brush any leftover butter on top.
7. Bake in the oven for 30-35 minutes or until golden.