

Cranberry Brie Bites



An easy, delicious canape for the festive season. This perfect bite can also be prepped way ahead of time to help with the Christmas stress.

Ingredients

- 2 sheets frozen puff pastry
- 150g whole cranberry sauce
- 2 tbsp Community Co red wine vinegar
- 1 small shallot, sliced
- 2 x125g Community Co. double brie, cut into 16 pieces
- 4 rosemary sprigs
- 1/2 cup walnuts or pecans, chopped

Method:

1. Preheat the oven to 180C.
2. In a small saucepan, place the cranberry sauce, sliced shallot, vinegar, 2 rosemary sprigs over medium heat. Season with salt and pepper and cook until shallots are tender, and sauce has

slightly reduced. Take off heat then set aside to cool.

3. Spray or oil your mini muffin tray with olive oil.
4. Cut the first sheet of puff pastry into 16. Cut the sheet lengthwise into 4 and crosswise into 4 even strips. Gently press the squares into the muffin tin and prick the base with a fork.
5. Place a piece of brie in the centre of each pastry, and top with a half a teaspoon of the cranberry sauce then sprinkle with walnuts. Repeat with the second sheet of pastry.
6. Place muffin trays in the oven for 20 minutes or until the pastry is golden and puffed. Remove from the oven and gently transfer bites on a wire rack to cool. Garnish with a small piece of rosemary.