

RECIPE

— aperitif's & starters

Brie & Jam Tartlets



bon COOK Products:

- Flexipan Mini Tartlet Tray
- Medium Perforated Sheet
- Fluted Cutters
- Shaper
- Roul'pat
- Beachwood Rolling Pin

RECIPE YELD

Active Time: 25 minutes

Total Time: 40 minutes

Servings: 30 servings

Ingredients:

- Packaged pie crust dough
- 4 oz. brie cheese
- 1/2 cup apricot jam
- 1/2 cup slivered almonds

Instructions:

1. Preheat oven to 400°F and place oven rack in center position.
2. Place the *Mini Tartlet Tray* on the *Medium Perforated Baking Sheet* and set aside.
2. Roll dough onto *Roul'pat* with *Beachwood Rolling Pin* and cut dough with preferred *Cutter*.
3. Place shapes of dough over wells and push down evenly with *Shaper*.
4. Place a small rectangular piece of brie into each well and top with a dollop of jam and sprinkle with almonds.
5. Bake for 10-14 minutes or until bubbly.

Enjoy!