



REGINA'S
FARM KITCHEN®

CRANBERRY BRIE BITES

SERVING SIZE: Makes 20

INGREDIENTS:

6 tbsp. Regina's Farm Kitchen™ Cranberry
Orange Meyer Lemon artisan fruit spread

14 oz (400g) ready-rolled puff pastry

1 egg, lightly whisked

8 oz brie cheese

Fresh thyme leaves

Baking parchment (or silicone liner)



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Here's another super-simple appetizer recipe that's easy to whip up, whether it's for unexpected drop-in guests or a pre-planned party snack. The only thing faster than the preparation time is how quickly your friends will devour them.

SERVING SIZE: Makes 20

INSTRUCTIONS:

Preheat oven to 400°F. Line a baking tray with baking parchment or a silicone liner.

Unroll the pastry and brush with egg wash, then cut the pastry into approximately 40 small rectangles. Place one rectangle on top of another and repeat with the rest of the pastry until you have 20 doubled-up stacks. Place on the prepared tray and bake for 10 minutes. Then, remove from the oven.

Slice the brie into small slices and place on top of the pastry puffs. Place back in the oven for 1-2 minutes to melt the brie.

Place the puffs on a plate and top each one with a small dollop of RFK Cranberry Orange Meyer Lemon artisan fruit spread. Sprinkle with fresh thyme leaves, and serve.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

