

RECIPE

# Cranberry Brie Bites



Ready in 20 min

Serves **24 appetizers**

## Ingredients

2 sheets puff pastry thawed

8 ounces brie cheese

1 cup cranberry sauce  
homemade or store-bought whole  
cranberry sauce

0.5 cup chopped pistachios

0.5 teaspoon sea salt

4 sprigs fresh rosemary cut into  
pieces

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## Preparation

1. Position the oven racks in the upper and lower thirds of your oven. Preheat oven to 375 degrees.
2. Unroll the puff pastry sheet onto a lightly floured work surface, and cut it into 24 equal squares. Each square will be about 2.5 inches in size.
3. Spray a mini muffin pan with non-stick spray, and gently press a puff pastry square into each cup.
4. Cut the brie cheese into 24 pieces (about 0.5 to .75-inches), and place one brie piece into the center of each puff pastry cup.

5. Top with 1 teaspoon of cranberry sauce, sprinkle sea salt flakes (if using), and top with chopped pistachios.
6. Place the muffin tin on a baking sheet to catch any cheese that boils over and bake for 18-20 minutes, or until the puff pastry is puffed and golden. Take the muffin pan out of the oven, and let the brie bites cool for 3 to 5 minutes. *Tip: grab a fork and push the gooey cheese back into the bites while they are hot!*
7. Transfer to a serving platter or plate (a fork work well for lifting them out) and garnish with fresh sprigs of rosemary. Serve hot or at room temperature.
8. Mix the drained potatoes and onion with the salt, flour, and egg until just combined.
9. Preheat oven to 250 degrees and line a sheet pan with paper towels or a rack.
10. Pour enough oil to cover the bottom of a large non-stick skillet and heat over high heat until the oil is hot but not smoking. Using a small scoop or tablespoon, scoop the potato mixture and

- drop into the pan. (You will fry these in several batches.)
11. Cook, pressing down lightly to flatten the latkes, until the first side is golden brown, then flip them carefully to the other side. Season with kosher salt and cook until golden brown. Place them on the baking sheet fitted with a rack or lined with paper towels and hold them in the oven to keep warm as you fry the remaining latkes. Repeat until the potatoes mixture is all gone.

### **Apple Creme Fraiche**

- Mix together the creme fraiche and applesauce.

### **To Serve**

- Top each latke with a spoon of the apple creme fraiche or serve alongside.