



ALPHA OMEGA

Peach & Brie Tarts

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Yield: 4-6 portions

Ingredients

2 tablespoons extra virgin olive oil
2-3 medium shallots, thinly sliced
2 tablespoons apple cider vinegar
Kosher salt & black pepper
2 sheets frozen puff pastry, thawed
1 (8 ounce) wheel of Brie cheese, cut into 8-10 slices (leave rind on)
1/4 cup fresh basil, chopped
3 peaches, sliced
1/3 cup honey
2 tablespoons fresh chopped rosemary



Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
Heat the olive oil in a skillet over medium heat. When the oil shimmers, add the shallots. Cook until fragrant (2-3 minutes.) Stir in the apple cider vinegar. Cook another 1-2 minutes until the shallots are caramelized. Season with salt and pepper.
Cut each puff pastry sheet into 4 squares. Spread each square with a small spoonful of shallots, leaving a 1/4 inch border. Top with Brie and sprinkle with basil. Arrange the peach slices over the cheese and basil, pressing them into the cheese to adhere slightly. Drizzle with olive oil and season with salt and pepper.
Fold the edges of the pastry inward to enclose. Brush the edges of the pastry with beaten egg and sprinkle with black pepper.
Transfer to the oven to bake 15-20 minutes, until the pastry is golden, and the cheese is melted. Mix the honey, rosemary and a large pinch of pepper together. Drizzle tarts with honey/rosemary mixture right before serving.

Enjoy!