



Caramelized Onion & Fig Brie Bites

SERVINGS: 12

PREPPING TIME: 15 MIN

COOKING TIME: 15 - 20 MIN

Ingredients

- 1 sheet store-bought puff pastry (or pre-made pie dough), thawed
- 1/2 cup caramelized onions
- 4 oz Brie cheese, cut into 12 small squares
- 1/3 cup fig jam
- 1–2 tbsp olive oil (for brushing dough and greasing tin)
- 3–4 slices prosciutto, torn into 12 small ribbons
- 1–2 tbsp fresh rosemary leaves, finely chopped
- Freshly cracked black pepper, to taste

Directions

Prep the Oven & Pan: Preheat your oven to 400°F (200°C). Lightly grease a 12-cup standard muffin tin with olive oil or non-stick cooking spray.

- Cut the Pastry: Lightly flour your work surface and unroll the thawed puff pastry sheet. Cut the sheet evenly into 12 squares (a 3x4 grid).
- Shape the Cups: Press each pastry square gently into the bottom and up the sides of the muffin tin slots to form small cups. Lightly prick the inside bottom of each cup once or twice with a fork to prevent excessive puffing.
- Layer the Fillings:
 - Add a small spoonful (about 1–2 teaspoons) of caramelized onions into the base of each cup.
 - Place a piece of Brie over the onions.
 - Top the cheese with a dollop (about 1 teaspoon) of fig jam.
- Brush & Bake: Lightly brush the exposed pastry edges with olive oil. Bake at 400°F for 15 to 20 minutes until the pastry edges are deep golden-brown, crisp, and the cheese is melted and bubbling.
- Cool: Remove from the oven and let the pastry cups sit in the muffin tin for 5 to 10 minutes. This cooling period is essential for allowing the melted Brie to set slightly so the cups hold their shape when removed.
- Garnish: Carefully lift each warm pastry cup out of the tin. Top each cup with a folded ribbon of prosciutto, a sprinkle of chopped fresh rosemary, and a generous pinch of cracked black pepper.

Serve: Arrange on a platter and serve warm alongside a chilled glass of 2024 Lange Freedom Hill Chardonnay.