



## Rustic Mini Tarts with Brie and Cranberry-Jalapeno Compote

**Prep time:** 20 min | **Cook time:** 15-20 min | **Total Time:** 35-40 min | **Servings:** 36

### Ingredients

#### Cranberry- Jalapeno Compote

- 2 cups fresh cranberries (a 12 oz bag will provide a little more than 2 cups)
- 2 jalapeno peppers, diced, seeds removed
- 1 orange, zest and juice (about 1/2 cup)
- 1/2 cup of sugar
- 1 cup of water

#### For Tartlets

- 1 box (two sheets) of frozen puff pastry sheets (made with all butter if you can find it), thawed in refrigerator overnight
- 4 oz of triple cream Brie

### Directions

1. Pre-heat oven to 425 degrees F.
2. In a medium saucepan mix 2 cups of fresh cranberries, 2 minced jalapeno peppers, zest from one orange, juice from one orange (about 1/2 cup), 1/2 cup of sugar and 1 cup of water. Bring up to a boil over medium-high heat and cook for 8 minutes. The cranberries will burst open while cooking. Stir continuously until it becomes thick and saucy.
3. Remove from the heat and allow to cool. It will thicken a little more as it cools.
4. While your compote cools, unfold the puff pastry on to a lightly floured surface to avoid sticking. Cut into squares. I use a pasta cutter for this, but you can use a pizza cutter or even a butter knife. Don't worry about the squares being perfect, these are meant to each have a unique shape.
5. Place the squares of dough on a cookie sheet lined with parchment paper. Add a 2-inch slice of brie onto each one. Add two teaspoons of the cranberry jalapeno compote on top of the brie. I make mine really full and the filling may ooze out. If you want a neater tart you can add less filling. Fold the edges of the puff pastry in and gently press down with a fork. This step will help the puff up less while baking.



6. Bake for 15-20 minutes until the crust is golden and brie is melted. Allow to cool for about 5 minutes before removing from the pan. Cut the squares in half diagonally into triangles. This way you get a nice bite full of the cranberry filling then crust.