



KAMEN RECIPE

“Li-Brie Bites” Brie & Cranberry Holiday Tartlets

WITH KAMEN CABERNET SAUVIGNON

Luxury Private Chef, Alycia Librie, graces Kamen Estate Wines with her multi-coursed, local and of-the-season lunches and dinners regularly. We invited her to share with you a favorite holiday recipe. The rich, creaminess of the Brie, the savory prosciutto, along with the tangy pop of cranberry, make this a delicious bite alongside the Cabernet Sauvignon.



Alycia Librie
Luxury Private Chef

INGREDIENTS

- 1 package puff pastry
- 1 wheel Brie
- 1 container Micro Arugula
- 1 package sliced prosciutto
- 1 cup cranberry sauce
- 1 mini muffin pan

DIRECTIONS

Preheat oven to 400°F and grease mini muffin pan. Defrost puff pastry, unfold, and roll it out so the seams are gone. Cut pastry into 24 squares, place each square into a muffin pan, and bake for 10 minutes then remove from oven. The pastry will puff up a little, use back of spoon to press the middle of the pastry back down and place a small cube of Brie in the bottom and then cranberry sauce and bake for about 10 more minutes or until golden brown. Let cool for about 10 minutes then remove from the muffin pan and garnish with Micro Arugula and a small piece of prosciutto.