

# Raspberry Brie Bites

Yield: 12 portions

## Mise en Place:

- Knife
- Cutting Board
- Two Ramekins
- Pastry brush
- Spoon
- Muffin tins (I used 1 ½" diameter size)

## Ingredients:

- 4 sheets frozen phyllo dough, thawed
- 1/2 cup unsalted butter, melted
- About 2 tablespoons raspberry preserves
- About 1/2-pound Brie, rind removed, cut into 1-inch squares (1/8 inch thick)
- 24 fresh raspberries, for serving
- Fresh Rosemary leaves, for serving (Optional)



## Procedure:

- Preheat oven to 350°F
- To make the phyllo cups: Place 1 sheet of the phyllo on a work surface and brush with melted butter. Top with another sheet and brush with melted butter. Repeat with the remaining 2 phyllo sheets. Cut even squares or use cookie cutters to cut circles, make sure they will fit in the muffin tins you choose.
- Lightly grease your mini muffin tins. Place 1 phyllo circle/square into each of the muffin cups and press gently with your fingertips to fit snugly.
- Place a piece of brie into each phyllo cup
- Top each with a small dollop of raspberry preserves.
- Bake the phyllo cups for 10 to 14 minutes, or until the phyllo is browned, the cheese is melted, and has a nutty aroma.
- Once done, take out of muffin tins, top each cup with a fresh raspberry or two.
- Garnish with a small piece of a rosemary leaf.
- Serve, and Enjoy!

## Variations/ Notes:

- Different fruit preserves may be substituted, such as cranberries, cherries, mixed berries, or figs.
- If you like a thicker or thinner cup just adjust how many layers of phyllo you use and adjust the cooking time.

