

RECIPE | MELONS



BRIE & MELON TARTLETS



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INGREDIENTS

- 1 Pure Flavor® Alonna™ Canary Melon, diced
- 4 sheets phyllo pastry
- 1 wheel Brie cheese, cut into cubes
- 2 **tbsp** honey
- Fresh thyme, to garnish
- Cooking Spray

DIRECTIONS

- 1 Preheat oven to 400°F. To prepare muffin tin, coat with cooking spray.
- 2 Cut pastry into large squares and press into muffin tin to create a small cup. Lightly top with cooking spray.
- 3 Add cheese to each shell and top with melon pieces.
- 4 Bake until cheese is melted and tarts are golden, 12-15 minutes.
- 5 To serve, drizzle with honey and sprinkle with fresh thyme.



25 min

10 min
PREP.

15 min
COOKING



8



easy