



## Peach & Brie Tarts with Thyme Honey

Yield: 12 snack-sized tarts

### Ingredients

1 tablespoon oil  
1 sweet onion, thinly sliced  
4 tablespoons fresh thyme  
1 teaspoon apple cider vinegar  
2 sheets frozen puff pastry, thawed  
8 ounces Brie cheese, cut into 24 thin slices with rind  
3 peaches, sliced 1/8"-inch thick  
1 egg, beaten  
¼ cup honey  
Salt and Freshly Ground Black Pepper, to taste

### Directions

1. Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
2. Heat the olive oil in a skillet over medium heat. Add the onions, cook until fragrant, 6 minutes. Stir in the apple cider vinegar and 2 tablespoons of thyme, cook another 5 minutes or until the onions are caramelized. Season with salt and pepper.
3. Cut each sheet of puff pastry into 6 squares. Using a butter knife, slightly form an indentation alongside all 4 sides, roughly about ¼" from the edge of the puff pastry square. DO NOT CUT ALL THE WAY THROUGH.
4. Place 2 pieces of brie inside of the indentation. Top with caramelized onions. Arrange 3 peach slices over the cheese. Brush the edges with beaten egg.
5. Drizzle all tarts with oil and season with salt and freshly cracked black pepper.
6. Transfer to the oven and bake 15 minutes, or until the pastry is golden. Allow to cool.
7. While tarts are in the oven combine the honey and remaining 2 tablespoons of time in a saucepan. Warm slightly.
8. Drizzle tarts with warm honey and serve!