

Blueberry Brie Tartlets

Servings: **16**

Prep Time: **15 min**

Cook Time: **20+ min**



INGREDIENTS

- 16 frozen, unbaked mini pastry shells, thawed according to package directions
- 1 cup fresh or frozen blueberries
- 1/4 cup honey
- 1 teaspoon lemon zest
- 2 tablespoons lemon juice
- 1 tablespoon finely chopped fresh rosemary
- 8 oz Brie cheese, refrigerated
- 1/4 cup finely chopped toasted almonds

INSTRUCTIONS

- 1 Bake tartlets according to package directions. Let cool completely.
- 2 In a small skillet set over medium-high heat, combine blueberries, honey, lemon zest, lemon juice and rosemary; bring to a boil. Reduce heat to medium; cook, stirring frequently, for 10 to 12 minutes, or until thickened to jam-like consistency. Let cool completely.
- 3 Remove Brie from fridge; carefully cut off rind (tip: rind is easier to cut off when cheese is cold). Cut into cubes and place in mixing bowl. Let stand for about 30 minutes or until softened and at room temperature.
- 4 Using electric mixer, beat Brie on high for 10 to 15 minutes or until smooth and fluffy, scraping down side of bowl as needed. Spoon into tart shells. Top with blueberry compote and sprinkle with almonds.

Variations

- For a nut-free option, sprinkle with roasted pumpkin seeds or sunflower seeds.

Notes

- If using frozen blueberries, rinse before using.



Grab a
boost of
blue