

Mini Cranberry Brie Puff Pastry Twists

WITH TOASTED PECAN CRUNCH + PARMESAN

INGREDIENTS

- 1 sheet puff pastry (about 250g), thawed
- 120g (4 oz) brie cheese, cut into small thin pieces
- 1/3 cup cranberry sauce (smooth or whole berry)
- 1 tsp fresh thyme leaves
- 1/4 cup finely chopped toasted pecans
- 1 egg, beaten (for egg wash)
- 1 tbsp honey (optional, for finishing)
- 1-2 tbsp freshly grated Parmesan (for post-bake dusting)
- *Flaky sea salt, optional*

DIRECTIONS

1. Preheat the oven to 400°F. Line a baking sheet with parchment.
2. Unroll onto a lightly floured surface and gently smooth it out with a rolling pin.
3. Spread a thin layer of cranberry sauce on the long half of the puff pastry sheet.
4. Add small pieces of brie evenly across the cranberry section.
5. Sprinkle finely chopped pecans and fresh thyme over the brie.
6. Fold the empty half of the pastry over the filled half, like closing a book.
7. Gently press to seal the edges and lightly press down across the whole sheet.
8. Using a sharp knife or pizza cutter, slice the folded pastry into 16 thin strips.
9. Brush the top lightly with egg wash.
10. Transfer the entire tray of cut strips to the freezer for 5 minutes. (This helps the dough firm up so twisting is easier and cleaner.)
11. Remove from the freezer and twist each strip gently.
12. Place on the prepared baking sheet.
13. Bake 12-15 minutes until puffed, golden, and crisp.
14. Let cool 1-2 minutes.
15. Drizzle with honey if desired and sprinkle with a whisper of Parmesan.