



The Brick Kitchen
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Upside Down Tart with Onion, Brie, Fig Jam and Thyme

Makes 9 square tarts

Have you tried the latest Internet sensation -- Upside Down Tarts? We had to give them a spin! You'll love our savory version featuring caramelized onions, melty brie, fig jam, thyme, and a drizzle of honey. Such a fun and easy appetizer!

Ingredients:

1 sweet onion, sliced pole to pole
2 tablespoons butter
1 sheet puff pastry, thawed
4 sprigs of fresh thyme leaves
3 tablespoons fig jam
1 wedge brie cheese
honey, for drizzling
1 egg, beaten for a wash

Directions:

1. In a large skillet, cook the sliced onions in butter, stirring often, until they are caramelized and light brown in color.
2. Preheat the oven to 400 degrees F.
3. Slice the puff pastry into 9 square pieces.
4. Prepare a sheet pan or baking pan by lining with a piece of parchment paper.
5. Assemble the upside down goodies directly on the parchment paper. Drizzle a tiny dollop of honey into nine separate areas. Add a few thyme leaves on top. Add a small pile of the caramelized onions. Stack a few slices of brie cheese, and spread about 1 teaspoon of the fig jam over the brie. Top off the pile with a square of puff pastry.
6. Crimp the puff pastry edges with a fork. Brush with the egg wash.
7. Bake for 20-22 minutes or until the pastry is puffed and golden brown.
8. Turn the tarts over right away; let cool slightly. Enjoy while still warm!