



## Lauren Conrad's Brie & Apple Tart



**Servings:** 16

**Prep Time:** 10min

**Cook Time:** 30min

### Ingredients

- 1 sheet frozen puff pastry, thawed
- 220g Brie, thinly sliced
- 1 small Golden Delicious apple, cored and thinly sliced
- 2 tsp. honey
- 2 tbsp. chopped roasted, salted almonds
- 2 tbsp. pomegranate seeds

### Directions

1. Preheat oven to 200°C. On large sheet parchment, roll pastry to 30cm by 25cm rectangle. Fold 1cm of edges to form rim. With fork, poke holes all over pastry sheet.
2. Arrange Brie in single layer on pastry. Top with apple. Sprinkle 1/8 teaspoon each salt and pepper all over apple. Slide parchment onto cookie sheet. Bake 30 to 35 minutes or until deep golden brown.
3. Drizzle all over with honey. Garnish with almonds and pomegranate seeds