Alicia’s Kitchen Hot Chilli Honey Brie Bites

EASY • 40 MINS

These little puff pastry bites have Christmas drinks written all over them. Inside each golden pastry case, there’s a little brie and cranberry sauce, still warm and gooey from the oven. Be generous with the Capilano Hot Chilli Honey, then scatter over the pistachios. Created by Alicia’s Kitchen, they’re an easy Christmas canapé to share when you’ve got a few people coming over.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	25 mins	24

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Ingredients

- 1½ sheets frozen puff pastry, thawed
- 200 g brie, cut into 24 pieces
- 140 g cranberry sauce
- Capilano Hot Chilli Honey, to drizzle
- 25 g pistachios, roughly chopped
- Fresh rosemary, to garnish

Method

1. Preheat oven to 200°C and lightly grease a mini muffin pan.
2. Cut each full sheet of puff pastry into 16 equal squares. Press 24 squares into the muffin holes.
3. Place a piece of brie into each pastry case and top with cranberry sauce.
4. Bake for approximately 24 minutes, or until the pastry is puffed and golden and the brie has melted.
5. Drizzle with Capilano Hot Chilli Honey and sprinkle with chopped pistachios.
6. Finish with small sprigs of rosemary and serve warm.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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