



## Mushroom Brie, Dried Cranberry and Walnut-Stuffed Tartlets\*

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prep time:  
20 minutes

cook time:  
7 minutes

makes 24 tartlets

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### grocery list

frozen phyllo dough tartlet shells  
Kirsch  
dried cranberries  
dried cherries  
8-oz. **Champignon Mushroom Brie**  
from Germany  
ShopRite walnuts  
**Morton & Bassett Ground Nutmeg**  
fresh chives

\*Exclusive Chef Faith Alahverdian recipe.

## mushroom brie, dried cranberry and walnut-stuffed tartlets

2 pkg. frozen phyllo dough tartlet shells  
1 cup Kirsch  
1 cup dried cranberries  
1/2 cup dried cherries  
8-oz. **Champignon Mushroom Brie** from  
Germany  
1 cup very coarsely chopped ShopRite  
walnuts, toasted  
Pinch of **Morton & Bassett Ground Nutmeg**  
Finely chopped fresh chives

1. Preheat oven to 350°F. Place phyllo tart shells on sheet pan lined with parchment.
2. Heat Kirsch in small saucepan over medium heat until hot. Remove from heat; stir in cranberries and cherries.
3. Remove all rind from mushroom brie while still cold; cut into 1/2-inch cubes. Place in medium bowl; stir in walnuts.
4. Drain cranberries and cherries, reserving Kirsch for later use, if desired. Drain well in colander; add to cheese, nutmeg and nuts. Gently stir mixture with wooden spoon. Place 1/2 teaspoon mixture in each tartlet shell. Bake 5 to 7 minutes or until golden brown on the outside and bubbly on the inside. Serve garnished with freshly chopped chives.

Per Serving: 107 calories, 8g carbohydrate,  
2g protein, 6g fat, 1g fiber, 9mg cholesterol,  
58mg sodium

## cook's journal

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## kitchen tools

liquid measuring cup  
dry measuring cups  
cutting board  
chef's knife  
sheet pan  
parchment paper  
small saucepan  
heatproof spoon  
paring knife  
medium bowl  
colander  
wooden spoon  
measuring spoons

## recipe note

Kirsch, pronounced KEERSH, is brandy made from cherry juice and pits. It's best known for its starring role in cherries jubilee.

## a good idea

This cheese mixture also can be processed in the food processor with 8 ounces of cream cheese and served as a molded cheese spread.

