



Apple Brie Tart

Ingredients

- 2 sweet onions, thinly sliced
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 tablespoons butter
- kosher salt
- 1 sheet puff pastry, thawed if frozen
- 2 apples, thinly sliced
- 8 ounces brie cheese, thinly sliced
- 1 egg + 1 tablespoon water, beaten together for egg wash
- ½ cup pomegranate arils
- [Fustini's balsamic glaze](#), for drizzling

Sharon's Hint

To punch up the pomegranate flavor, make a balsamic reduction with Fustini's Pomegranate balsamic. adapted from howsweeteats.com

Directions

Step 1.

Heat the oil and butter in a large skillet over medium-low heat. Add the onions with a big pinch of salt and stir. Cook, stirring often until the onions become caramelized, about 25 to 30 minutes. Be sure to watch carefully and lower the heat as needed so the onions don't burn.

Step 2.

Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper. Place the sheet of puff pastry on the parchment paper. Place the caramelized onions all over the sheet of puff pastry. Add the brie cheese slices over top. Then cover with the apple slices. Sprinkle on a pinch of salt and pepper.

Step 3.

Brush the exposed edges of the pastry crust with the egg wash. Bake for 20 to 25 minutes, or until the pastry is golden and puffed. Remove and sprinkle with the pomegranate arils. Drizzle with the balsamic glaze.