



# BRIE, CAMEMBERT & CAPSICUM TART

<https://www.mainland.co.nz/recipe/brie-camembert-and-capsicum-tart.html>



**PREP TIME**  
**10 MINS**

**COOKING TIME**  
**15 MINS**

**SERVES**  
**6**

This simple but super tasty tart makes a quick, but impressive lunch. If you are using ready rolled sheets of pastry, roll out two on top of each other to make a larger circle.

## Ingredients

- 300g flaky pastry
- 300g drained, grilled red or yellow capsicum
- 1 small egg, beaten
- 1 Tbsp fresh thyme leaves
- Mainland Brie or Camembert

## Method

1. Pre heat the oven to 200C.
2. Roll the pastry out if necessary, cut into a 25 centimetre round and put on a baking tray lined with baking paper.
3. With a knife, score an inner circle into the pastry, about two centimetre from the outer edge.
4. Brush around this outside rim of the pastry with a little egg wash.
5. Prick the pastry inner circle several times with a fork.
6. Cut the drained peppers into thin strips and spread over the inner pastry.
7. Bake for 10 minutes then arrange the sliced brie or camembert over the top and sprinkle with thyme leaves and bake a further five minutes until the pastry until the pastry is golden and risen.