



# Peach Thyme Tarts

Makes: 12 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

## Ingredients

- 2 sheets (1 box) frozen puff pastry, thawed
- 1 cup shredded Gruyère, Fontina, or Brie cheese
- 1/3 cup fig preserves
- 1/4 cup fresh basil, chopped
- 4 peaches, sliced
- extra virgin olive oil, for drizzling
- flaky salt and freshly crushed black pepper
- 1 egg, beaten
- 1/3 cup honey
- 2 tbsp fresh thyme leaves

## Instructions

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Cut each sheet of puff pastry into 6 rectangles. Spread each rectangle with about 1 teaspoon fig preserves, leaving a 1/4-inch border. Top with cheese and sprinkle with basil. Arrange the peach slices over the cheese and basil, pressing them into the cheese to adhere slightly. Drizzle with oil and season with salt and pepper.

Fold the edges of the pastry inward to enclose. Brush the edges of the pastry with beaten egg and sprinkle with black pepper.

Transfer to the oven and bake one sheet at a time for 15-20 minutes or until the pastry is golden and the cheese melted. Top with fresh honey and thyme. Serve and enjoy!