

TURKEY, HAM, BRIE AND CRANBERRY TART



 Serves 4

 Prep Time 15 minutes

 Cook Time 20 minutes



INGREDIENTS

- 1 ½ sheets ready rolled flaky puff pastry, thawed
- ¼ cup **Wattie's Bit on the Side Cracker Cranberry Sauce**
- 100g shredded cooked turkey or chicken
- 100g chopped cooked ham
- 50g Brie, cut into slices
- 1 egg, beaten

METHOD

1. Preheat oven to 200°C (fan bake). Place a sheet of ready rolled flaky puff pastry on a baking tray lined with baking paper.
2. Spread **Wattie's Bit on the Side Cracker Cranberry Sauce** evenly over the pastry base, leaving a 2cm border. Cut the remaining pastry into 2cm wide strips and place on the pastry square to form a border.

- Extra **Wattie's Bit on the Side Cracker Cranberry Sauce** to serve
 - Chopped parsley to garnish
3. Scatter over the shredded turkey and chopped ham. Place the Brie slices on top. Brush the border with a little beaten egg.
 4. Bake for 20 minutes, until the edges are golden and raised and pastry is cooked. Allow to stand for 10 minutes. Dollop a few extra spoonfuls of Wattie's Bit on the Side Cracker Cranberry sauce and garnish with chopped parsley before serving.