

## Brie Tartlets with Grape Salsa

(as featured in “Swirl, Sip & Savor,” by Carol Frieberg)

1 cup halved seedless red grapes

¼ teaspoon kosher salt

2 tablespoons finely chopped green onion (green part only)

1 tablespoon balsamic vinegar

2 teaspoons walnut oil or extra virgin olive oil

¼ teaspoon finely chopped fresh rosemary

1/8 teaspoon minced garlic

1/8 teaspoon freshly ground black pepper

Two 1.9 ounce packages frozen *mini* phyllo shells, thawed to room temperature

2/3 cup finely chopped toasted walnuts

8 ounces Brie, rind removed

Preheat oven to 350°.

To make the grape salsa, pulse the grapes and salt in a food processor until the grapes are coarsely chopped (be careful not to over process). Transfer the grape mixture to a strainer and let strain for at least ten minutes. In a small bowl, mix together the green onions, balsamic vinegar, walnut oil, rosemary, garlic, and pepper. Stir in the grape mixture and set aside.

Arrange the phyllo shells on a baking sheet. Fill each shell with a scant teaspoon of walnuts, a teaspoon of Brie, and a teaspoon of the grape salsa (use a fork to transfer the grape salsa to the phyllo shells to avoid capturing too much liquid). Bake the tartlets until the cheese begins to melt, about 5 minutes. Do not overbake. Serve immediately.

Makes about 30 servings.

**Cook’s Note:** The grape salsa can be prepared up to one day in advance and refrigerated, but do not add the walnut oil mixture until ready to assemble. The tartlets can be partially assembled with the walnuts and the Brie up to 4 hours before serving. Top with the grape salsa and bake as directed.

**Wine Pairing:** *CHATTER CREEK Viognier*

This wine presents clean flavors of apple and peach, with a hint of lychee fruit in its lingering finish. This wine is well balanced and a good match for lighter foods. It has a floral nose with hints of peach, pear and melon.