Mini Brie with Fresh Raspberry Tart

Servings: 15

5 ounces Brie cheese

1 box (15 tart shells) Athens mini fillo shells

15 fresh raspberries, figs or pear slices

Preheat the oven to 350 degrees.

In a food processor, pulse the Brie cheese (including the rind) until smooth.

Spoon one rounded teaspoon of Brie into each tart shell.

Top with one raspberry.

Bake for 5 minutes or just until the cheese is melted.

Serve warm.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

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Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
	. •	Caffeine (mg):	0mg
Monounsaturated Fat (g):	0g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	0g	% Pofuso	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	0g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
	0g		0
	2		-

Protein (g):		Lean Meat:	
Sodium (mg):	0mg	Vegetable:	0
Potassium (mg):	0mg	Fruit:	0
Calcium (mg):	0mg	Non-Fat Milk:	0
Iron (mg):	0mg	Fat:	0
Zinc (mg):	0mg	Other Carbohydrates:	0
Vitamin C (mg):	0mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Servings per Recipe: 15

Amount Per Serving	
Calories 0	Calories from Fat: 0
	% Daily Values*
Total Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 0mg Total Carbohydrates 0g Dietary Fiber 0g Protein 0g	0% 0% 0% 0% 0% 0%
Vitamin A Vitamin C Calcium Iron	0% 0% 0% 0%

^{*} Percent Daily Values are based on a 2000 calorie diet.