

Parisian Brie Tartines with Grapes, Mesclun Greens & Red Onion Salad

Yield: 4 servings

Ingredients:

Vinaigrette:

2 ¼	tsp	Sherry vinegar
¼	tsp	Whole-grain mustard
¼	tsp	Pommagrate syrup
1	Tbsp	Olive oil
¼	C	Red onion, thinly sliced

Tartines:

		Olive oil, as needed
		Unsalted butter as needed
1		Leek, large, cut in half then thinly slice
1		Thyme sprig, stripped and chopped
12	pcs	Brie, Taleggio, Fontina, Blue cheese, or other desired cheese
1		Puff pastry sheet
1	C	Mesclun greens, watercress, or arugula
1	C	Red seedless grapes, halved

Procedure:

1. To make vinaigrette: Whisk together vinegar, mustard, and syrup in medium bowl. Whisk in oil, stir in red onion, and season with salt and freshly ground black pepper. Let stand 10 minutes.
2. Prepare Tartine. Preheat oven to 400F. Heat medium sauté pan then add olive oil and butter then add leeks and fresh thyme to the pan. Season. Cook until tender. Remove from pan and allow to fully cool down. Set aside. Lay puff pastry sheet on silpat or parchment covered sheet pan. Brush dough lightly with olive oil then spread chilled leeks over the dough evenly. Take half of the grapes and spread evenly over the leeks. Lay brie slices over the grapes of the tartine. Place in hot oven to bake for 15 to 20 minutes until desired color and doneness. Remove from oven, and allow to cool a few minutes then cut into desired appetizer shapes. Place on serving platter.
3. Assemble. In a medium bowl, combine Mesclun greens with enough red onion vinaigrette to coat, then season, and toss lightly. Top each puff tartine with salad and halved grapes. Drizzle some pomegranate syrup on top and freshly ground black pepper then serve.

Note: Could use 4 slices walnut bread, lightly toasted, ½-inch thick, cut into half to make 8 pcs in place of puff pastry sheet.