

Cranberry Camembert puffs



Ingredients

- 1tsp olive oil
- 1 small red onion
- 1tbsp balsamic vinegar
- 3tbsp red wine
- 5tbsp sugar
- 100g (3½oz) cranberries
- 250g (8oz) puff pastry
- 125g (4oz) Camembert, sliced and cut into 16 squares
- soft thyme leaves to serve

Method

1. Preheat oven to Gas 6, 200°C, fan 180°C and line a baking tray with nonstick baking paper.
2. Heat the olive oil and gently cook red onion until softened. Add balsamic vinegar, red wine, sugar, cranberries and cook till jammy - about 10 mins. Set aside.
3. Roll puff pastry on a lightly floured surface and cut into squares about 2.5cm. Bake for 10 minutes until golden and risen.
4. Top each square with a small slice of Camembert and a spoonful of sauce. Return to the oven until the cheese melts.
5. Garnish with thyme.