

Easy Keto Mini Brie Tarts

Hands-on 15 minutes Overall 35 minutes

Nutritional values (per mini tart): Total carbs: 1.7 g, Fiber: 0.5 g, **Net carbs: 1.2 g,**

Protein: 4.6 g, Fat: 6.5 g, Calories: 82 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 24 mini tarts)

- 1 1/2 cups shredded mozzarella (170 g/ 6 oz)
- 2/3 cup [almond flour](#) (67 g/ 2.4 oz)
- 1 wheel wheel of brie cheese (250 g/ 8.8 oz)
- 1/2 cup [sugar-free Cranberry Sauce](#) (120 ml/ 4 fl oz)
- 1 tbsp fresh thyme springs *or* rosemary
- 1/4 cup pecan halves (25 g/ 0.9 oz)

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Instructions

1. Preheat your oven to 160 °C/ 320 °F (fan assisted), or 180 °C/ 355 °F (conventional). Spray a mini muffin tin lightly with oil.
2. Cut the brie into 24 small squares (about 10 g/ 0.4 oz each).
3. Place the mozzarella in a microwave safe bowl and heat on high for 1 minute. Remove and stir. Continue heating in 30 second bursts until the cheese has melted.
4. Add the almond flour and mix until combined.
5. Roll out between two sheets of baking paper until about 5 mm/ 0.2" thick.
6. Cut the dough into 24 squares and push each square into a muffin hole. Top with the brie.
7. Bake for 15 minutes.
8. Garnish with any or all combinations of cranberry sauce, pecans and fresh herbs. I used thyme, but rosemary or sage would be lovely too. Store in a covered container in the fridge for up to five days.

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