

Apple Brie Phyllo Galette with Honey & Thyme

Cook: 40–45 minutes

A rustic-elegant galette of ultra-crispy, buttery phyllo layered with creamy brie and sweet apples, finished with fresh thyme, honey, and flaky sea salt. Equal parts savory and sweet—perfect as an appetizer or a cheese-course-style dessert.

Ingredients

- 1/2 cup (8 Tbsp; 113g) butter (salted)
- 2 teaspoons fresh thyme leaves
- 8 ounces (227g) phyllo dough (thawed (about 10 sheets, 14×18 inches each))
- 8–12 ounces (227–340g) brie cheese (rind removed)
- 4 small apples (cored and thinly sliced)
- 2 Tablespoons brown sugar
- to taste honey (for drizzling)
- to taste flaky sea salt (for sprinkling)

Instructions

1. Preheat the oven to 350°F (177°C). Line a large baking sheet with a silicone baking mat or parchment paper and set aside.
2. In a small skillet or saucepan, melt the butter with the thyme. Transfer the melted thyme butter to a heatproof bowl.
3. Lightly brush the lined baking sheet with a bit of the melted thyme butter.
4. Unroll the phyllo dough on a flat, dry surface. Remove the first sheet and immediately cover the remaining sheets with a damp towel or damp paper towels to prevent drying.
5. Place 1 sheet of phyllo on the prepared baking sheet and lightly brush with melted thyme butter.
6. Lay a second sheet on top, rotated about 10 degrees, and brush lightly with butter. Repeat layering and brushing, rotating each sheet slightly, until you've used 10 sheets (cover exposed edges with damp towels as you work).
7. Spread the brie over the stacked phyllo, leaving a 4-inch border. If the brie isn't spreadable, dot in small pieces or slices instead.
8. Core and thinly slice the apples. Toss the slices with the brown sugar until coated.
9. Arrange the apples over the brie, overlapping slightly.
10. Remove any damp towels and fold the phyllo edges over the filling to form a crust; brush the edges with remaining melted thyme butter.
11. Bake for 40–45 minutes, until the phyllo is golden brown and crisp.
12. Drizzle honey over the baked galette and sprinkle with flaky sea salt (and more fresh thyme, if desired). Slice and

serve warm.

13. Storage: Cover and refrigerate leftovers for up to 3 days. Reheat in a 325°F (163°C) oven for about 10 minutes.

Tags: Appetizer, Dessert, Phyllo, Brie, Apple, Sweet and Savory

Recipe saved with Recipio - recipio.app