Sweet & Spicy Holiday Phyllo Bites

Crispy, golden phyllo dough rolled with spicy salami, creamy brie, hot honey, and crunchy pistachios, then finished with cranberry sauce, fresh thyme, and flaky sea salt. These little bites are the perfect combination of sweet, savory, spicy, and crunchy, and they look like they took a whole lot more effort than they actually did!

Perfect for holiday parties, appetizer platters, or anytime you need something a little fancy without spending hours in the kitchen.

Prep Time: 5 minutes
Cook Time: 40 minutes
Total Time: 45 minutes
Servings: Approximately 12 bites
Course: Appetizer
Method: Oven-Baked

Ingredients

- 1 large sheet of phyllo dough (or one roll from a package containing two)
- 4 oz brie cheese
- 3 oz spicy salami, thinly sliced
- ½ cup shelled pistachios, roughly chopped or crushed (see video for my easy method hehe), divided
- 3 tbsp hot honey, divided, plus more to taste
- ¼ cup cranberry sauce, for topping
- Fresh thyme leaves, for garnish
- Flaky sea salt, to finish
- Olive oil, for greasing the muffin tin and topping the bites with before baking

Instructions

1. Preheat the Oven

Preheat your oven to 350°F.

Lightly grease a 12-cup muffin tin with olive oil.

2. Layer the Filling

Unroll the phyllo dough onto a clean work surface.

Arrange the spicy salami along one edge of the phyllo dough, slightly overlapping the slices.

Cut the brie into approximately ¼-inch-thick strips and arrange them over the salami.

Sprinkle with chopped pistachios and drizzle with hot honey.

3. Roll & Slice

Starting from the filled end, carefully roll the phyllo dough into a log, keeping the filling tucked inside as you go.

Using a sharp knife, slice the log into approximately 1-inch-thick pieces.

4. Bake Until Golden

Place each phyllo bite into a cup of the prepared muffin tin, with the cut sides facing up and down.

Lightly brush the tops with olive oil.

Bake at 350°F for approximately 40 minutes, or until the phyllo is golden brown and crispy and the brie is melted.

5. Add the Toppings

Remove from the oven and allow the bites to cool for 5 minutes.

Spoon a little cranberry sauce onto each bite, followed by another drizzle of hot honey.

Finish with additional chopped pistachios, fresh thyme leaves, and a sprinkle of flaky sea salt.

6. Serve & Enjoy!

Transfer to a serving platter and enjoy warm while the phyllo is crispy and the brie is still melty!

Tips & Notes

Add the cranberry sauce after baking. This keeps the pastry crispy and gives the bites that beautiful deep red color against the green pistachios and fresh thyme.

Keep an eye on the oven. Depending on the thickness of your phyllo dough and your oven, baking times may vary. You're looking for golden, crispy pastry with melted cheese inside.

Make them your own. Swap spicy salami for prosciutto, brie for Camembert, or cranberry sauce for fig jam or pepper jelly.

Keep the phyllo from drying out. Work relatively quickly once you've unrolled the dough, and keep any unused sheets covered with a slightly damp kitchen towel.

Serve warm. These are best enjoyed fresh from the oven, when the pastry is crispy and the cheese is soft and melty.