



RECIPE | TOMATOES

# TOMATO CHILI JAM TART



5 min  
PREP.



6



easy

35 min

30 min  
COOKING

## DIRECTIONS

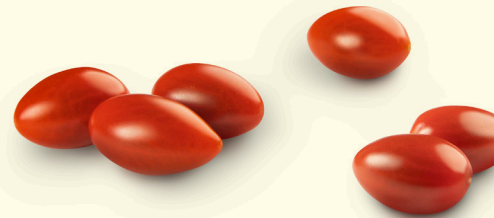
Recipe created by Heather Englund

### FOR THE FILLING:

**2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, diced  
**16 oz** goat cheese  
**½ cup** coconut sugar  
**¼ cup** white vinegar  
1 shallot, minced  
**1 tsp** olive oil  
**1 tsp** roasted chili paste

### FOR THE CRUST:

**1½ cups** oat flour  
**1½ cups** almond flour  
**2** eggs  
**2 tbsp** butter, melted  
**½ tsp** sea salt



## INGREDIENTS

- 1 Preheat the oven to 350° F. In a food processor, combine the crust ingredients. Pulse to combine a couple of times and then run it until the dough comes together in a ball. If it feels a little dry, add in 1 tbsp of water.
- 2 Press the crust into a 9" tart pan evenly on the bottom and the edges. Bake for 20-25 minutes until golden. Remove from the oven and immediately place the goat cheese into the tart to warm. Let the goat cheese sit in the tart while it cools.
- 3 Heat a skillet to medium heat and add oil. Once warm, sauté the shallots for 5-7 minutes, until fragrant and slightly softened. Add the tomatoes, coconut sugar, vinegar and chili paste then simmer for 15 minutes, stirring often. During the final 5 minutes, stir continuously and remove from the heat when all the liquid is absorbed. Blend in a blender or an immersion blender until smooth.

Spread the softened goat cheese along the bottom of the tart, then spread the tomato jam over the goat cheese. Sprinkle crumbled goat cheese over top, if desired. If time permits, allow tart to chill in fridge for 1 hour to help jam set.

