

RECIPE | TOMATOES

BUMBLES® TOMATO TARTS



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Recipe created by *Elizabeth Jordan-Flight*



25 min

10 min | **15 min**
PREP. | COOKING



6



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Bumbles® Yellow Grape Tomatoes
- 1 sheet** frozen puff pastry, thawed
- 4 oz** garlic and herb goat cheese
- 1 egg**
- Sea salt and black pepper to taste
- Parmesan cheese, grated for garnish
- Fresh thyme for garnish

DIRECTIONS

- 1** Preheat oven to 425°F.
- 2** Unfold the puff pastry and lay flat on a floured surface. Slice the puff pastry in half horizontally, then slice each half into 3 equal rectangles, making 6 pieces.
- 3** Transfer pastry pieces to a parchment lined baking sheet. Score a ¼ inch border around the outside. Spoon 2 tsps of goat cheese into the center of each tart and place 4 Bumbles® tomatoes on top of the goat cheese.
- 4** In a small bowl, combine 1 egg with a splash of water. Whisk until frothy, then use a pastry brush to paint the edges of the pastries.
- 5** Bake at 425° F for 15-18 minutes. Remove from the oven, sprinkle sea salt and pepper to taste and garnish with thyme and Parmesan. Enjoy!