



RECIPE | TOMATOES

# BUMBLES® TOMATO TARTS



25 min

10 min  
PREP.

15 min  
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

Recipe created by Elizabeth Jordan-Flight



## 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 tps 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!

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