

RECIPE | TOMATOES



SWEET TOMATO TARTLETS

A blue circular logo with the text "pure flavor" in white, lowercase letters. A green leaf icon is positioned between the words "pure" and "flavor".

pure
flavor



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SWEET TOMATO TARTLETS



25 min

15 min
PREP.

10 min
COOKING



6



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 1 package** goat cheese, softened
- ½ package** puff pastry
- 1 tbsp** fresh parsley, chopped
- 1 tbsp** Parmesan cheese, grated
- ½ tsp** black pepper
- ½ tsp** lemon zest, grated

DIRECTIONS

- 1** Preheat oven to 400°F. In a medium bowl, stir goat cheese, parsley, Parmesan cheese, black pepper, and lemon zest. Spoon the cheese mixture into a pastry bag.
- 2** Unfold and roll the pastry sheet into a 10-inch square. Cut into 4 strips and then cut each strip into 6 small triangles.
- 3** Press the pastry triangles into the bottoms and up the sides of a muffin-pan cups. Bake for 7 minutes.
- 4** Cut an "X" across top of each tomato and pipe about 1½ tsp of the cheese mixture into each tomato.
- 5** Bake for 3 more minutes or until pastry is golden brown.