



RECIPE | TOMATOES

SWEET TOMATO TARTLETS


25 min

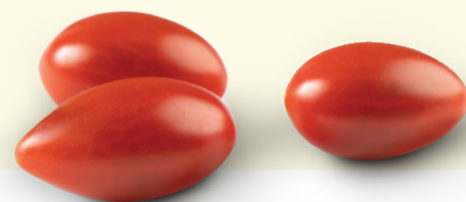
15 min
PREP.
10 min
COOKING


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 1 ½ tsp of the cheese mixture into each tomato.
- 5 Bake for 3 more minutes or until pastry is golden brown.

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