



RECIPE | BERRIES



# SWEET AND SAVORY STRAWBERRY TARTLETS



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## INGREDIENTS

- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, sliced
- 3** small yellow onions, sliced
- 2** sheets of puff pastry
- 8 oz** fine herb goat cheese
- 1 tbsp** olive oil
- Salt and pepper, to taste
- Balsamic glaze, for garnish

## DIRECTIONS

- 1** Preheat oven to 350°F.
- 2** In a pan over medium heat, add olive oil and onions. Cook until soft and translucent. Add salt and pepper to taste.
- 3** Cut puff pastry into 12 squares. Score the inside making a rectangle and poke with a fork in the center. Bake for 10 minutes.
- 4** Remove from oven and increase oven temperature to 425°F. Spread the goat cheese in the middle of the tartlets and top with caramelized onions. Place back in the oven and bake for 10 minutes.
- 5** Remove stems off the strawberries and slice to create a fan.
- 6** Remove tartlets from oven and let cool. Once cooled, top with strawberries and drizzle with balsamic glaze.



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**12**



**easy**