



RECIPE | BERRIES

SWEET AND SAVORY STRAWBERRY TARTLETS



30 min

10 min
PREP.

20 min
COOKING



12



easy

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.

