

RECIPE | TOMATOES



TOMATO & GOAT CHEESE PASTRIES



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1 hr 40 min

20 min | **80 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 cups** Pure Flavor® OMG™ Tomatoes, halved
- 3** garlic bulbs
- 1** egg, beaten
- 1 pkg** puff pastry
- 30 oz** goat cheese
- ¼ cup** fresh basil
- 2 tbsp** olive oil, divided

- 1 tbsp** honey Dijon mustard
- 1 tbsp** salt, divided

DIRECTIONS

- 1** Preheat oven to 375°F. Slice top off the garlic bulbs, leaving cloves exposed. Drizzle 1 tablespoon olive oil and ½ tablespoon salt on each bulb. Wrap each into a tinfoil parcel and place on baking sheet. Roast for 50 mins or until soft, then leave to cool.
- 2** Roll out each piece of pastry and cut into squares, about 14 centimeters. Place the pastries on a baking tray and score a 1 centimeter border around the edge of each, being careful not to cut all the way through. Then, prick the pastry all over with a fork, and chill.
- 3** Bring oven to 395°F. Squeeze the garlic flesh from the bulbs into a bowl, adding mustard, remaining olive oil and salt. Use a fork to mash to a paste.
- 4** Spread this over the pastry, leaving the border clear, then top with the tomato halves, skin-side down, and season well.
- 5** Brush the untouched border of the pastry with egg, crumble over the goat cheese and bake for 25-30 minutes until the pastry is golden, and the tomatoes are starting to shrivel.
- 6** Remove from the tray and allow to cool to room temperature. Add basil for garnish. Plate and serve.