

First Local Harvest Tomato, Basil & Local Goat Cheese Tart

Ingredients:

Wimberley-grown ripe Tomatoes
EVO
1 package Puff Pastry, thawed
Fresh Basil leaves, chopped
Sea Salt
Local-made Chevre Goat cheese
Balsamic vinegar

Directions:

Preheat the oven to 400 degrees.
Cut puff pastry into 3" squares.
Using egg wash crimp edges up about ¼" to make a shallow tart.
Place on parchment paper and bake for 30 min or until pastry is a deep caramel color.
Coat each tart with EVO to keep from getting soggy.
Slice the tomatoes in ¼" slices.
Salt and pepper both sides as you pack each tart with tomatoes.
Sprinkle with balsamic vinegar and liberally with basil.
Soften cheese in microwave and whip it up.
Add a little cream if it is too stiff.
Add a spoonful of cheese to each tart.
Salt and pepper again if needed.
Sprinkle with additional vinegar.
Serve