



WINDSETFARMS.COM



tomato basil & goat cheese tart

USING DELICIOUS WINDSET **CAMPARI** TOMATOES

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A delectable treat for guests of all ages. Serves 4

1 sheet	frozen butter puff pastry, defrosted
8	Windset Farms™ Campari Tomatoes, halved
1 Tablespoon	Dijon mustard
1 Tablespoon	extra virgin olive oil
1/4 cup	goat cheese, crumbled
6 – 8 large	fresh basil leaves
1 large	egg white
1/4 teaspoon	kosher salt
parchment paper	



**Executive Chef
Dana Reinhardt**

Preheat the oven to 400°F. On a clean work surface, lay out the sheet of puff pastry and cut a 1/2" strip off of each side of the rectangle. Brush the outside of the puff pastry rectangle with the egg white and cut 1/2" strip to fit around as a border. Place on a baking sheet covered with parchment paper and pierce the pastry all over with a fork. Bake for 8 minutes and remove from the oven to cool for 10 minutes.

Brush the Dijon mustard over the inside surface of the tart. Place the basil leaves on top of the mustard and arrange the **Campari** Tomato halves on top of the basil leaves. Drizzle the extra virgin olive oil over the **Campari** Tomatoes and then scatter the goat cheese over the **Campari** Tomatoes. Season the tart with the salt and return to the oven. Bake for 15 minutes or until golden brown. Serve immediately.



For great recipe ideas, please visit www.windsetfarms.com

Windset Farms™

RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

