



MOONFLOWER

Baking & Catering



Rustic Goat Cheese Tart with Currant Tomatoes



Set Oven at 400 Degrees

½ Recipe of Your Favorite Pie Crust Recipe
(Freeze Other ½ for Later Use)

½ Cup of Soft Goat Cheese
½ Cup of Soft Cream Cheese
1 Tablespoon Chopped Fresh Basil
1 Clove Garlic Minced
1/8 Teaspoon Salt

Mix above ingredients together

1 Cup Currant Tomatoes (Or Other Small
Tomato)
1 Tablespoon Olive Oil

Mix the tomatoes and olive oil separate bowl. Roll crust into circle. Line cookie sheet with parchment paper. Smear crust with cheese mixture leaving 1 ½ inch border. Fold border over cheese. Top with even layer of tomatoes. Sprinkle crust with 1 tablespoon of parmesan cheese. Bake in center of oven for 30 to 40 minutes until golden. Cool on rack 10 minutes. Garnish center with basil leaves. Eat and enjoy!

Tip: If tomatoes seem to disappear at 20 minutes of baking I will often add a few extra on top. Or you can add additional tomatoes after the tart comes out of oven. Watch bottom of crust to make sure it is golden not too brown. Raise oven rack if bottom gets golden too fast. Top and bottom should be a beautiful gold.