
KITCHEN CONNAISSEUR

Goat Cheese Tarts with Pesto or Olive Tapenade



Savory one-bite appetizers that are versatile depending on your personal preferences. These tarts can be made ahead and brought out to showcase your culinary abilities.

Recipe by Lena McCormick

ingredients

1/2 cup	Shallots
1/2 cup	Seeded, chopped tomatoes
2 - 3 Tbsp	<i>Balsamic Vinegar (Modena)</i>
2 Tbsp	<i>Roasted Garlic Olive Oil</i>
18	Mini tart shells or one package Siljans crispy shells
1/2 cup	Softened goat cheese
To taste	Salt and pepper
¼ cup	<i>Kalamata Olive Tapenade</i>
¼ cup	<i>Pesto Sauce</i>

instructions

Blind bake pastry shells according to package directions. (If using Siljans crispy shell, omit this step) Let cool. Meanwhile, heat oil in frying pan over high heat. Add shallots and reduce heat to medium, medium high, cooking until shallots become transparent. (If you can't hear the shallots frying, the heat is too low, if they are browning, the heat is too high) Add balsamic vinegar and continue cooking over medium heat until vinegar reduces and shallots are just moist, not wet. Remove from heat, add tomatoes and salt and pepper to taste.

In the bottom of each shell, add a small dab of either Pesto or Kalamata Olive Tapenade. Cover with a spoonful of goat cheese, to almost the top of the tart sides. Top with the balsamic tomato-shallot mixture. Serve at room temperature or heat in a low oven to melt goat cheese and warm topping.