

GOAT CHEESE TARTLETS



INGREDIENTS

- 2 sheets of puff pastry, each sheet cut into 9 pieces.
- 150g Stenby cheese
- 100g sundried tomato, roughly chopped
- 1 large egg, lightly beaten
- ¼ cup of thickened cream
- 1 tablespoon of finely chopped chives
- Black pepper
- 1 spring onion chopped (optional)
- Olive oil

METHOD

- Heat oven to 200°C. Cut baking paper so it is the same size as each of the puff pastry pieces. Get a muffin tray and place the baking paper and puff pastry in each muffin mold, with the baking paper on the bottom, pressing down to create a well.
- Evenly distribute the sundried tomato to the bottom of each puff pastry well.
- In a bowl, mix together the Stenby cheese, egg, cream, chives, spring onion, and some freshly ground black pepper until well combined. In a bowl, mix together the Stenby cheese, egg, cream, chives, spring onion, and some freshly ground black pepper until well combined.
- Spoon the goat's cheese mixture evenly into the pastry shells.
- Bake for 20 minutes or until the pastry is crisp and golden.