

Sun-Dried Tomato and Goat Cheese Tartlets

12 ounces frozen puff pastry, thawed
2 garlic cloves, minced
½ teaspoon ground white pepper
1½ tablespoons fresh basil, chopped
3 cup whole milk
2 tablespoons dry Sherry wine
2 large eggs
1½ teaspoons all-purpose flour
½ cup fresh goat cheese, crumbled
½ cup green onions, minced
3 cup sun-dried tomatoes, minced

Preheat oven to 350° F. On a lightly floured surface, roll the puff pastry to 8-inch thick. Once rolled, generously prick the surface of the pastry with a fork. Using a 2½-inch round cookie cutter, cut 30 rounds from the puff pastry. Be sure to apply firm pressure on the cookie cutter and avoid moving it back and forth when cutting.

Place each puff pastry round into a 1¾-inch round tart mold or muffin pan and press gently. Make sure there are no air pockets under the pastry. Cover the puff pastry with a small piece of foil and fill with uncooked dried beans, rice, or pastry weights on a cookie sheet or place a second non-stick small muffin pan on top. Place a heavy pan on top of this to add more weight.

Bake the tart shells for 20 minutes. Allow them to cool completely and remove all of the added weights.

Combine the garlic, white pepper, basil, milk, and Sherry in a food processor. Add the eggs and flour and process until just blended. Toss together the goat cheese, green onions, and sun-dried tomatoes. Place one rounded teaspoon of the goat cheese mixture into each tart shell. Add the egg mixture filling until nearly full—about ¾ of a teaspoon.

Place the cookie sheet with the tarts or muffin pans in the oven and bake for about 6 to 8 minutes or until set. Serve immediately.

Wine Suggestion: A nice Merlot or Tempranillo