

Recipe inspired by Chef Kyle McElhinney at Ravinous Kitchen



Tomato Tartlets with Whipped Feta

2 sheets puff pastry
3 oz. feta cheese
1 oz. cream cheese
1/6 c olive oil
Juice from 1/2 lemon
8 basil leaves
Salt and pepper to taste
25-30 grape, cherry or baby heirloom tomatoes, sliced in half lengthwise
Balsamic vinegar, optional

Preheat oven to 400F.

Once the prepared puff pastry is thawed, place it on a lightly floured surface and roll to 9"x13". Use a 2" round biscuit cutter to cut between 25-30 rounds. Place rounds on a parchment lined baking sheet, pierce each round twice with a fork, and bake for 10 minutes (or until just golden brown).

In the meantime, in a food processor combine the feta through salt and pepper until creamy.

Remove pastry from the oven and cool for five minutes. Then spread each with the whipped feta. Top with two halves of the tomatoes.

Bake an additional 10-12 minutes. Serve warm or cooled, plain or with balsamic vinegar.

