



GOAT CHEESE AND ROASTED RED PEPPER TART WITH BASIL- CHIVE CRUST

The roasted red peppers in the tart yield delicious results. We recommend pairing this rich treat with a crisp, refreshing wine such as our Rosé.

PAIR WITH VIANSA ROSÉ

VIANSA
VIGNETI DI FAMIGLIA



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Crust:

- 1 cup all-purpose flour
- 2 tablespoons powdered sugar
- ½ cup cold unsalted butter, cut into small pieces
- 2 teaspoons minced fresh basil
- 1 teaspoon minced fresh chives

Filling:

- 2 red bell peppers
- 1 cup (about 10 ounces) fresh goat cheese
- ½ cup half-and-half or milk
- 2 tablespoons dry white wine
- 3 eggs
- 4 ounces lean prosciutto, chopped

Crust:

Combine flour, sugar, butter and herbs in a food processor and process until the dough forms a large ball. Divide the dough into 4 balls and place in the fridge to chill while you prepare the filling.

Filling:

Roast the red peppers over a flame (or under the broiler) until charred on all sides. Place in a closed paper bag for 15 minutes to steam, and then peel off the skin, cut in half and discard the membranes and seeds. Coarsely chop one pepper and cut the other into long, thin strips.

Preheat the oven to 375 degrees F.

Purée the goat cheese, half-and-half, wine, and eggs in a food processor until smooth. Transfer mixture to a bowl and stir in prosciutto and chopped pepper, mixing well.

Remove crust from the fridge and prep your surface with flour. Using a rolling pin, roll out each of the dough balls into they are about ⅛" thick. Spray four mini tart tins with non-stick cooking spray. We recommend using a 4" tin. Using a spatula, lift the dough from your surface and press into mini tart tins, pressing the dough up the sides. Repeat for the remaining three balls of dough.

Pour the filling into the crust and decorate the top with the strips of the remaining roasted pepper. Bake for 20 to 30 minutes, just until mixture has set and the top has slightly browned. Remove from the oven and transfer to a rack to cool.

Note: If you don't have a mini tart tin, you can also use a 9-inch fluted tart, quiche or pie pan with sides ¾ to 1 inch high. Adjust baking time to 45-50 minutes if you do so.

