



If you need a quick and easy appetizer for unexpected guests, then this is the way to go. It is easy to make and assemble and is packed full of flavor. You can also substitute the goat cheese with brie if you are not a fan of the flavor.

Leek and Goat Cheese Tarts

Ingredients

1 sheet puff pastry
1 egg, lightly beaten
1 leek stalk, cleaned and sliced
1 tablespoon olive oil
1 teaspoon Kosher salt
1 teaspoon fresh black pepper
6 to 8 slices of pepper crust goat cheese*

Instructions

Add the sliced leeks along with the oil, salt, and pepper and cook over medium heat until the leek becomes caramelized. Set aside.

Preheat your oven to 400°F. Unroll the puff pastry and cut into 6 or 8 equal squares. Place the squares on a cookie sheet lined with a silicone mat or parchment paper. Fork the squares to prevent them from rising up too much and brush the tops with the beaten egg. Bake the squares for 10 minutes and remove from the heat.

Using the back of a tablespoon, press down on the middle of the puff pastry to create a dip. Add the baked leek into the pocket and cover with a slice of cheese.

Return to the oven and bake for an additional 10 minutes or until the crust is golden brown and the cheese has softened. Serve warm.

Makes 6 large or 8 small tarts.