

Ratatouille Tarts

18 three inch square tarts



Ingredients

Pie Dough

2 1/2 C all-purpose flour

1 t salt

1 C unsalted butter

1/4 C ice water

Filling Veggies

2 garlic cloves, minced

2 t thyme

3 T olive oil

1/2 zucchini, thinly sliced

1/4 eggplant (small), thinly sliced

1 tomato, thinly sliced

1/2 carrot, thinly sliced

1/4 C goat cheese

pinch salt

pinch pepper

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In a large bowl, stir flour and salt together. Add the butter and using a fork, mix until the dough resembles coarse meal. Pour ice water in a slow, steady stream, until the dough just holds together when pinched. If necessary, add more water. Do not over mix.

Turn the dough onto a work surface and gather into a ball. Divide the dough into 2 pieces, flattening each half into a disk. Cover with plastic wrap, and chill for at least 15 minutes.

Mix garlic, thyme and olive oil in a bowl and set aside. Prep all veggies.

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Instructions

Roll chilled dough into a flat sheet (between $\frac{1}{4}$ " - $\frac{1}{8}$ " thick) and cut out 3" squares. Dollop goat cheese evenly in the middle of each square (leaving a little edge exposed on all sides). Arrange sliced veggies on top of goat cheese, overlapping them slightly so they all fit. Brush with garlic oil and sprinkle with salt and pepper. Repeat for remaining squares.

Bake in oven for 15-17 minutes until golden and veggies are cooked. Let rest for 5 minutes before serving. Enjoy!

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