



Total Locals Club

Recipes for pairing with Total Locals
Club October 2016 Selections

www.localstastingroom.com
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Holiday Tarts with Sausage, Tomato, & Goat Cheese

Servers 6

Ingredients:

- 1 sheet puff pastry dough, thawed
- 4 oz. goat cheese
- 1 small tomato, sliced
- ¾ cup cooked Italian sausage (removed from casing)
- ½ cup grated parmesan cheese
- ¼ cup fresh basil, chopped
- Salt - to taste
- Pepper - to taste

1. Preheat oven to 400 degrees.
2. Unwrap puff pastry sheet and roll out so it is smooth.
3. Using a knife, cut puff pastry into 6 equal size squares.
4. Use a small glass to score a circle in the center of each square. This will enable all the outside edges to puff up around the center filling.
5. Place one tomato slice, some crumbled goat cheese, and sausage in the center of each square.
6. Sprinkle each square with parmesan cheese and top with chopped basil.
7. Season with salt and pepper to taste.
8. Bake for 20 minutes or until golden brown.

