

Goat cheese puff pastry, fresh chives, sundried tomato pesto, garlic confit

Recipe for 12 Tapas

Description

Easy to eat, easy to make. Nice mix of flavour and texture.

Note

Eggwash is made up of one egg with 2 table spoons of cold water, well combined.

Ingredients

Puff pastry

- 1 Unit(s) Sheet of puff pastry
- 1 Unit(s) Egg
- 2 Tbsp Water

- Salt and pepper

Roasted garlic Goat cheese

- 0.25 Unit(s) Goat cheese roll
- 6 Clove(s) Garlic
- 8 Sprig(s) Chives

- Salt and pepper

Sundried tomato pesto

- 2 Cup(s) Sundried tomatoes
- 1 Clove(s) Garlic
- 1 Tbsp Lemon juice
- 0.50 Tbsp Capers
- 75 Ml Olive oil
- 2 Tbsp Pine nuts
- 0.25 Cup(s) Grated parmigiano reggiano
- 6 Leaf(ves) Basil

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Preparation

Lightly crush the garlic with the skin. Finally slice the chives.

Prepare the eggwash, a bowl of water and a brush.

Grate the parmesan. Roast the pine nuts in the oven for roughly 5 minutes or until nice and golden.

Puff pastry

With the help of a round cutting mold, cut 2 inch circles from the sheet of puff pastry. On a baking sheet lined with parchment paper, place 12 of the puff pastry circles.

With the other 12 circles, use a 1 inch ring mold to cut out a hole in the center. This will give you rings.

Using the brush, lightly wet the first 12 circles and then place the 2 inch rings on top with a slight pressure to make sure that they stick. Brush them a second time with the eggwash. Cook in the oven for 15-20 minutes or until cooked through with a nice golden color.

Roasted garlic and goat cheese

Garlic

On a sheet of aluminum foil, place the garlic, season with salt and pepper and drizzle with olive oil. Close the aluminum foil to form a pouch and cook in the oven for roughly 30 minutes at 365°F.

Set aside.

Goat cheese

Whisk the goat cheese and add a little bit of cream if necessary in order for it to be nice and smooth. Add the chives and season to taste.

Sundried tomato pesto

With the help of a blender or food processor, blend together the basil, sundried tomatoes, pine nuts, capers, cheese, garlic and lemon juice. Add the olive oil as you blend until the mixture is nice and smooth. Season with salt and pepper to taste. Set aside.

Plating

Remove the cap from the puff pastries and with the help of a pastry bag, fill the inside to half and garnish with a roasted garlic piece. Top with the goat cheese. Decorate with little balls of tomato pesto and a nice basil leaf.

Bon appétit!