



FARMSTAND APRICOT TART

Serves 4 per tart

Apricots have a very short season, so while they are plentiful, use them in this beautiful tart. See variation below for an appetizer tart, too!

- 1/2 package frozen puff pastry sheets, divided into 3 pieces
- 3 tablespoons goat cheese *
- 3 large ripe apricots *
- 18 – 24 raspberries or blueberries *
- 3 tablespoons apple jelly or peach vanilla preserves *

Thaw half a package of pastry (one sheet) and cut into thirds along the folds. Place each piece of dough on a parchment lined bake sheet. Spread each with 1 tablespoon goat cheese being sure to leave about ½ inch of dough untouched around the edges.

Slice apricots very thinly and overlap slices down the center of each tart. Arrange berries on top of the apricot slices and brush with the jelly or preserves.

Bake in a pre-heated 350 degree oven for about 20 minutes, until tart is light and dry and is a golden brown color.

Let cool a few minutes before cutting with a serrated knife into serving pieces. Best served the day they are made, these tarts are so quick to put together, and you can vary them with whatever fruit you have - apples, plums, peaches, etc.

For an appetizer, follow the same instructions, but substitute sliced small tomatoes for the apricot slices. Add a few snips of fresh basil and brush with olive oil instead of jelly. Bake as directed.

* Items available at Chicago's Downtown Farmstand in season. We used Prairie Fruits Goad Cheese with Herbs and Lavender, which gave a very unusual flavor to the tarts. Use plain goat cheese if you prefer.

