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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

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## Goat Cheese & Sun-dried Tomato Tarts

This recipe comes from the work-horse cookbook at my house, *Classic Home Cooking* by Mary Berry and Marlena Spieler. It features a great variety of dishes, from simple appetizers to very complicated entrees, organized by sections with pictures of all the meals and grouped by how long they take to prepare and cook. I adapted this one to make it a bit easier to fix quickly, substituting store-bought pastry dough instead of making it from scratch (which also saves on baking time.)

3 packages refrigerated crescent rolls (8 rolls per package)  
6 oz sun-dried tomato paste or red pesto  
24 slices from a goat cheese log, about 3/8" each  
2 large tomatoes, peeled, seeded, and chopped  
18 black olives, pitted and quartered  
5 garlic cloves, crushed  
6 tablespoons fresh grated Parmesan cheese  
2 teaspoons dried oregano

1. Unroll the crescent roll dough on a cutting board. Pinch the triangles together if needed, and cut each section in half to form two squares. Put the squares into 2 greased muffin tins, molding the dough as needed to cover the bottom of the cups and at least some of the sides. The dough will expand as it cooks.
2. Place enough sun-dried tomato paste or pesto in each tart to cover the bottom in a thin layer. Add a slice of goat cheese to each tart.
3. In a bowl, mix the tomatoes, olives, and garlic. Spoon equal amounts over the cheese—about a teaspoon per tart.
4. Sprinkle the grated Parmesan over the tarts, covering the pastry edges as well as the filling. Sprinkle the oregano on top.
5. Bake at 375° for 11-13 minutes, until the edges of the tarts are golden brown and the Parmesan is crispy.

Makes 8 portions of 3 tarts each. Serve with a crisp green salad and a bottle of white wine for a nice light summer dinner. You can easily halve the recipe if you would rather make just a dozen tarts, but it isn't much more work to make the full batch so my suggestion would be to chill the leftovers and serve them in the morning with bacon & eggs. Cook them once and serve them twice—sounds like a good plan!



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