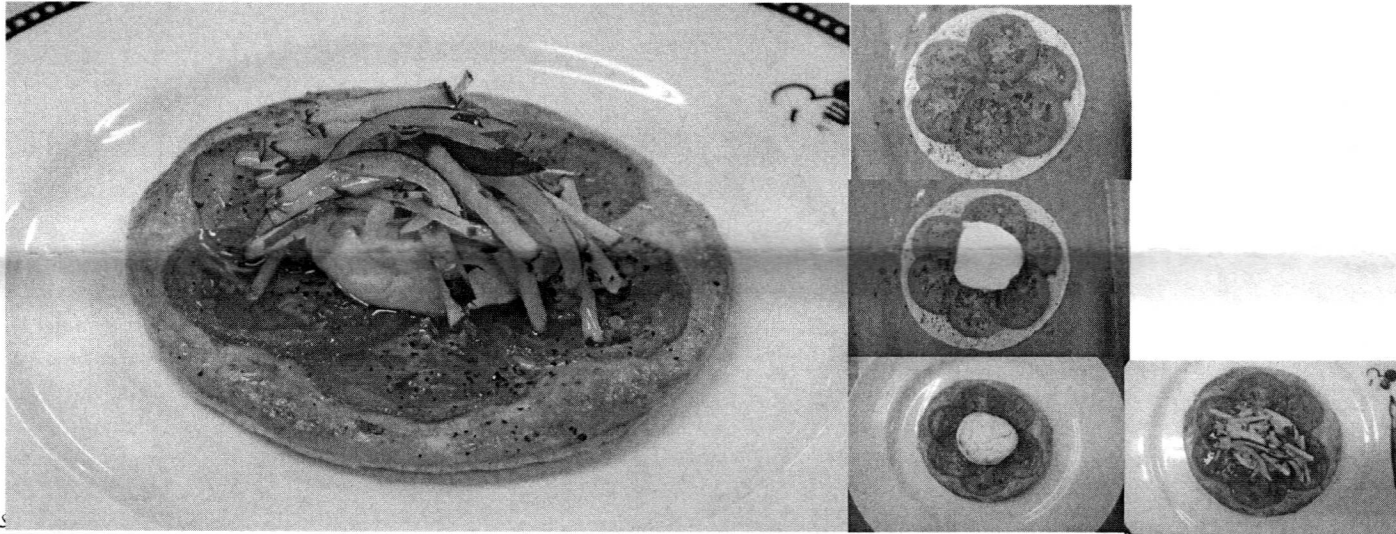


Tomato Tarte

With Glazed Goats Cheese and Radish Salad



10 Servings

Tomato Tarte			
2	Sheets	Puff Pastry rolled to 1/4"	5" Rings
6	ea	Plum Tomatoes	1/8" Slice
3	tbsp	Whole Cumin	
2	tbsp	Ground Black Pepper	
2	lbs	Goats Cheese Log	1" Slice
2	tbsp	Sea Salt	
Radish Salad			
10	ea	Red Radish	Julienne
1	ea	Red Onion-Halved	Finely Sliced
1	ea	Diakon	Julienne
100	mil	Olive Oil	
1	tbsp	Parsley	Finely Chopped

For The Tomato Tarte

Lay the pastry on parchment paper, fork (make small holes) the pastry and lay the plum tomatoes onto the pastry as per picture, sprinkle with salt and whole cumin, top with the sliced goatscheese in the center. Brush the sides of the tarte with eggwash and place the tarte into a dry oven @ 340f for approx 18 mintues or until the goats cheese starts to brown and the edges of the tarte start to obtain color.

For The Radish Salad

Gently mix the items together and reserve for service.

Assembly

ALL TARTES TO BE BAKED JUST BEFORE SERVICE

Place a little mashed potato into the center of the plate and place the tarte on the mashed potato to hold the tarte in place, -garnish with the radish salad as per picture, just before serving.