

Basil Tomato and Goat Cheese Tarts

Makes 24

1 package refrigerated pie crust

6 ounces goat cheese, softened

6 ounces cream cheese, softened

4 eggs, beaten

1 -2 tablespoons pesto

Enough tomato slices to cover the tart (1 large tomato for pie size; 3-5 sliced cherry tomatoes for muffin size)

1 tablespoon garlic powder

1 tablespoon dried Italian flat leaf parsley

[Salt and freshly ground black pepper](http://www.deliaonline.com/ingredient/salt)

Extra Virgin olive oil for drizzling

For the Pesto:

1 cup fresh basil leaves plus enough small leaves to garnish, washed

2 tablespoons extra virgin olive oil

¼ teaspoon Kosher salt

2 cloves garlic, peeled

Note: can use prepared basil pesto

9 inch pie plate, muffin pan or mini muffin pan

Instructions:

Preheat oven 350 degrees F.

For the tart shells: Cut circles from the pie crust large enough to line the bottom and up the sides to the top of each muffin cup or use whole crust for pie plate. Gently press the dough into each of the cups forming the tart.

For the Pesto: In a food processor combine basil leaves, olive oil, salt and garlic. Process until the mixture resembles pesto.

For the filling: In a medium bowl mix the cheeses together with an electric mixer. Add the eggs and continue to mix until completely blended. Add 1 tablespoon (or more) basil mixture to the goat cheese and stir to incorporate.

Fill each muffin cup ¾ of the way full with the goat cheese mixture.

Arrange tomatoes over goat cheese, do not overlap. Combine garlic powder and parsley. Season the tomatoes with the parsley mixture (may not need all of the seasoning), salt and pepper and drizzle with olive oil.

Bake in the pre-heated oven on the middle shelf for 20-25 minutes for the pie or until the egg is set and the pastry is golden-brown and the tomatoes are roasted and slightly charred at the edges. You will cook less time for the tarts depending on the size.

Allow tart to cool about 10 minutes before slicing. Can also be served cold.