

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Savory Breakfast Tarts

Makes eight tarts

These savory breakfast tarts look impressive, taste delicious, and are easy to pull off for a crowd of holiday guests! Simply score and pre-bake the puff pastry base with a dollop of crème fraîche and a pinch of parmesan. Add an egg, a few thin tomato slices, bake a little longer - and finish with a garnish of chives - a MERRY GOOD MORNING!

Ingredients:

(2) 9" x 9" sheets frozen puff pastry, thawed
1 egg, beaten with 1 tablespoon water for egg wash
8 teaspoons crème fraîche
1/2 cup shredded parmesan cheese
6 small tomatoes, thinly sliced
8 eggs
1/2 teaspoon Kosher salt
1/4 teaspoon pepper
12 chives, minced

Directions:

1. Preheat the oven to 400 degrees F. Unfold the two sheets of thawed puff pastry on a lightly floured surface and cut each sheet into 4 squares. Score a 1/2" border for each square using a sharp knife. Transfer the squares to the baking sheet.
2. Working to stay within the center of the pastry, spread 1 teaspoon of crème fraîche on each pastry. Add a pinch of parmesan cheese on top of the crème fraîche.
3. Bake the tarts for 12 minutes, rotating the pan once halfway through baking.
4. Remove the baking sheet from the oven and poke the centers of the pastries with a fork. Add one egg to the center of each pastry. Add three thin slices of tomato on top of each pastry. Brush the borders of each pastry with the egg wash. TIP: Crack the egg into a bowl, then pour it into the pastry to avoid any egg shells or broken yolks!
5. Bake for an additional 7-12 minutes, or until the eggs are cooked according to your preference.
6. Remove from the oven and garnish with chives, Kosher salt, and pepper.