

From the kitchen of David and Jennifer Deaven

hour, add pastry weights and bake in 400F oven 10min
until very lightly browned. Cool.
2. Whisk (B) together.
3. Sauté (C) in pan, add (D), cook 4 minutes.
4. Place (E) in crust, add (C, D) mixture, top with (B).
Bake 350F 30min.
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Vegetarian/Spinach Feta Tart

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- A: 2C flour
1/4C corn starch
1/2C butter
4 large egg yolks
3-4T ice water
- B: 4 large eggs
3/4C milk
1C heavy cream
1t salt
1t pepper
- C: 1 onion, diced
2T butter (or fat from bacon)
- D: 1C spinach, squeezed dry
- E: 4oz goat cheese
8 slices bacon, cooked and drained
1. Combine (A) in food processor, adding water last to make pastry dough. Divide into two balls of equal size, wrap in plastic and chill 1 hour. Fill tart pans, chill 1/2



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