

## Vegetarian/Spinach Feta Tart

- 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



*From the kitchen of David and Jennifer Deaven*

## Vegetarian/Spinach Feta Tart

- 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.  
Servings: 8

\$Id: Spinach\_Feta\_Tart,v 1.3 2025/03/02 18:10:19 deaven Exp \$

*From the kitchen of David and Jennifer Deaven*