

SUGGESTED PAIRINGS

Jackson-Triggs
Reserve
Gewurztraminer



Makes 24 - 2 inch Tarts

4 lrg Eggs
4 Tbsp 35% Cream
12 oz Goat cheese, room temperature
1 Tbsp Unsalted Butter
2 cups Fresh baby arugula
2 Shallots, finely diced
Salt & Pepper to Taste
24 2" Tart Shells

Combine eggs, cream, cheese, salt and pepper in a bowl and whisk until smooth

Melt butter in a sauté pan, sweat shallots until tender

Add arugula allow to gently wilt, cook until the majority of the water is cooked out of the arugula
Bake empty tart shells in a 350 ° F oven for 5 minutes, cool

Add sautéed arugula and cover with goat cheese royale

Bake in a 350 ° F oven for 15 additional minutes or until tops have souffléed and are golden brown in colour

Garnish with fresh arugula sprig, serve warm

Recipe by David Penny,
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