

GOAT CHEESE TART (TOURTE AU CHÈVRE ŒUF POCHÉ) (SERVES 6)



SHOPPING LIST:

- 8 oz Baby spinach
- 5 oz Shiitake mushrooms with stems, washed, stem removed, cut into $\frac{3}{4}$ in pieces
- 6 oz Cremini mushroom washed, quartered or halved
- 4 Tbsp Butter
- 5 oz. Goat Cheese (fresh)
- 7 Eggs (you may need extra if you break one or two while poaching)
- 1 lb. Unsweetened Pie Dough

Cooking oil (olive oil)
Salt and Pepper

Parchment paper (cut into 6 - 7" x 7" squares)
Pizza stone or large heavy skillet.

TERRA SPICE INGREDIENTS:

- 1 Tbsp [Terra Spice Shallots, cut & sifted, \$\frac{1}{4}\$ " dice](#)
- 1 Tbsp [Terra Spice Tomato, Granules, air - dried](#)
- 2 Tbsp [Terra Spice Buffalo Ranch Dressing Base](#)

ADDITIONAL TIPS & INFORMATION

This is the perfect dish to prepare for brunch or lunch, can be made the day before, and baked the day it is served. Use prepared pie dough or make your own for this goat cheese rustic tart.

GOAT CHEESE TART PROCEDURES

PIE DOUGH RECIPE:

8 oz Flour
4 oz Butter (2 sticks)
3 oz (6 Tbsp) Cold Water
1 pinch Fine Sea Salt.

There are some different techniques to make pie dough.

First step is to make the dough the day before or at least one

hour before using it.

Second step is to incorporate the flour, salt and butter.

Some options:

- Use a handheld dough cutter/ blender to mix the butter and flour first.
- Rub the flour and butter in your hands.
- Use a food processor with the cutting blade.

Leaving lumps of fat in the mixture will tend to make the dough flakier.



Cut the cold butter into small bits for a more uniform result.



If using a food processor, pulse the dough a few times forming pebbles of fat. Do not leave the processor on too long as it will heat the mixture.



OR use a handheld cutter/ blender

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Add the cold water and bring the dough together with your hands.

The amount of water and kneading can be tricky. It can change slightly depending the intended outcomes. A flaky dough is less kneaded. A sturdier dough is kneaded longer.

Kneading dough makes it elastic and harder to roll. Keep dough kneading to a minimum.

The dough needs to be rolled thin in

this recipe. Add 1 Tbsp of water if the dough does not bind together. Again, do not over knead the dough. Doing the final roll will help bring the dough together too.

You will need 6 pieces of parchment 7x7 inches to roll each dough on.

PREPARING THE VEGETABLES:



Cut the mushrooms into quarters or $\frac{3}{4}$ inch pieces.



Heat a one-gallon pan, using 3 Tbsp. of olive oil, sauté the mushrooms until some brown color accrues.

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Add washed, spun dry spinach, cook to wilt while stirring. Add butter, dry shallots and tomato granules. Melt the butter while stirring. Remove the vegetables, place in a bowl and refrigerate.



Take the cold vegetables and crumble the goat cheese on top. Season with half of the buffalo ranch dressing base (1 Tbsp).

The buffalo ranch has salt however more salt and pepper may be needed to individual taste.

Take the dough out of the refrigerator 15 minutes before rolling it.

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ASSEMBLING THE TARTS



Using 2 ½ oz of dough, roll a 6-inch diameter disc on the parchment paper pads. Keeping the tarts on individual paper pieces will help with manipulation later, particularly if rolled out and prepared the day before baking. The dough should be thin (1/8 inch).

Place 3 oz of the goat cheese and vegetables mixture in the center, leaving a ¾ inch edge free of food.



Fold the edges back toward the center of the tart pinching the dough to create sides.

Refrigerate until ready to bake. Cut the excess dough clusters with scissors.



Brush the dough with 1 egg mixed with 1 Tbsp of water.

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BAKING

Preheat oven 450 degrees (convection fan on) when the oven has reached its set temperature place a pizza stone or use an upside-down cast-iron skillet to heat for 15 minutes.



Lower heat to 380 degrees when place the tarts in the oven. By cooking directly on the stone or pan, using the parchment paper squares yield a better result than cooking them on a baking sheet.

Evaluate the doneness by checking under the tart using a spatula. It should be brown.

That extra heat stored in the pan or stone will help brown the bottom of the tart.

Bake 20 to 30 minutes.

POACHING EGGS

Start the water while tarts are cooking, wait to start poaching when the tarts are done baking.



Place one quart of water with $\frac{1}{4}$ cup white vinegar (distilled vinegar or white wine vinegar) on high heat in a stainless steel or non-reactive pan. Use a ramequin to break your eggs into one at the time.

Once boiling, reduce the heat to medium and add the eggs gently into the water using the ramequin. Cook apart from each other to avoid eggs sticking together.

Do not boil once the eggs are in the water but maintain a sustained heat. Cook the eggs for 3 minutes to obtain a runny yolk. Cooking can take $3\frac{1}{2}$ to 4 minutes longer for an egg more done. It is important to have the yolk still softly run as to create a rich texture when broken open into the tart.

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Once an egg is done, remove each with a slotted spoon and blot on a paper towel.



Gently roll a poached egg on the top of the hot tart.



Dust each egg with a ½ tsp of the remaining buffalo ranch base.



Serve the tart as is or adding bacon or ham can be an excellent finishing touch to this rustic dish.