

Tomato Roasted Garlic And Goat Cheese Tart Recipe from www.grouprecipes.com/13589/tomato-roasted-garlic-and-goat-cheese-tart.html

3-4 large tomatoes, sliced about ¼" thick slices	1 puff pastry sheet, thawed
10 cloves garlic - roasted & mashed	1/3 cup extra-virgin olive oil
5 ounces goat cheese, softened	½ teaspoon chopped fresh thyme leaves
1 teaspoon chopped chives	Coarse sea salt and pepper to taste
Fresh basil leaves, chopped	Balsamic Vinegar
Grated Parmesan cheese	

Preheat oven to 400 degrees F. To remove excess moisture from the tomatoes, place the tomatoes slices in an even layer on baking sheets lined with several layers of paper towels or kitchen towels. Season the tomatoes with salt. Allow the slices to drain in the refrigerator for 2 to 3 hours.

On a lightly floured surface, roll out sheet of puff pastry 1/8-inch thick. Cut into a round, and place on parchment paper on a cookie sheet. Prick holes in the center of the puff pastry with a fork, leaving a 1-inch border.

Mix roasted garlic with olive oil until a paste is formed. Add goat cheese, chopped thyme, and chives. Season to taste with salt and pepper to taste; mix thoroughly.

Spread goat cheese over puff pastry, leaving same 1 inch border. Arrange tomatoes in overlapping circles over goat cheese, covering the surface and tucking a slice in the center. Sprinkle balsamic vinegar, and Parmesan cheese over the top

✎ Fold the edges of the puff pastry over to barely overlap the tomato filling to create a crust.

Cook for approximately 20 to 25 minutes. Remove from oven and top with chopped basil leaves. Either serve hot to let cool to room temperature.

Parsley Pesto from www.gourmetbetty.com/Recipes/pesto_sauce.htm

½ cup freshly grated Parmesan cheese	3 tablespoons pine nuts
3 cloves of garlic	2 cups of Fresh Parsley Leaves (packed)
½ cup extra virgin olive oil	Salt and Pepper to taste
¼ cup water	

Chop the nuts and Parmesan first to ensure fine consistency. Add Garlic, salt and pepper, herbs and olive oil and process until smooth. Add water slowly to achieve desired consistency. Taste for seasonings and adjust if necessary.

This will yield enough pesto for a family of 4-6 when serving with pasta. If you have any left over, freeze it [in an ice cube tray] and defrost when ready to use.

Cantaloupe Sorbet from: <http://www.epicurious.com/recipes/food/views/CANTALOUPE-SORBET-4119>, [Bon Appétit](#) | May 1997

Ingredients: 2/3 cup sugar, ½ cup water, 3 cups 1-inch peeled, seeded cantaloupe (about ½ c. cantaloupe). Combine sugar and water in medium saucepan. Stir over medium heat until sugar dissolves. Bring to boil. Transfer to 11x7x2-inch glass dish and chill until cold, about 2 hours. Puree cantaloupe in blender until smooth. Add to sugar syrup in dish and stir until well blended. Freeze until almost firm, stirring occasionally, at least 3 hours or overnight.

Transfer cantaloupe mixture to large bowl. Using electric mixer, beat until fluffy. Return to freezer and freeze until firm (do not stir), at least 3 hours or overnight. Sorbet can be prepared 3 days ahead. Cover and keep frozen.