



By: FineMark's Executive Chef, Lisa Fidler

## *Rustic Beet, Goat Cheese & Walnut Tart with Micro Greens*

### **Savory Dough Ingredients**

- 1 cup All-Purpose Flour
- ¼ teaspoon Salt
- ¼ - ½ teaspoon Herb, finely chopped
- 6 tablespoons Unsalted Butter, cut into small pieces and chilled
- 5 Tablespoons Water, ice cold

### **Directions**

In a bowl, whisk the flour with the salt and herb. Using your fingers, rub the butter into the flour until the mixture resembles coarse meal. Drizzle the water over the flour and stir gently just until incorporated; gently press to form a dough. Flatten the dough into a disk, wrap in plastic and refrigerate for 1 hour.

### **Filling Ingredients**

- 1-2 each Red & Gold Beets (you want 1 cup, cooked & diced, of each)
- 1 tablespoon Unsalted Butter or Olive Oil
- 1 medium Vidalia Onion, thinly sliced
- Decent Splash( 2 Tablespoons) White Wine
- 1 Clove Garlic, grated
- ½ teaspoon Thyme, chopped
- 1 recipe tart dough (above)
- 6 ounces Goat Cheese
- 1 Cup Walnuts, chopped
- 1 Cup Micro Greens

### **Directions**

- Heat the oven to 450°F. Wash the beets. Place each beet on a small piece of aluminum foil. Drizzle with olive oil and sprinkle with salt and pepper. Wrap beets and roast for about an hour, until tender when pierced with a fork. Make sure to roast gold and red separately.
- Allow the beets to cool. Rub the skins off of the beets with your fingers, then dice the beets into about ½ inch cubes. (You may want to wear gloves and again, do the gold beets first, then the red. The red beets will stain everything)
- Drop the oven temperature to 350°F.
- Heat the butter in a sauté pan over medium heat. Add the onion and cook, stirring every few minutes, until the onion is just tender, about 7 minutes. Add the wine, garlic and thyme and cook for another 5 or so minutes. Season with salt & pepper to taste. Set aside.
- Lightly flour your counter and roll out your dough to about ¼ inch thick. Carefully roll the dough on to the rolling pin and transfer to a parchment lined baking sheet.
- Crumble half of the goat cheese around the center of the tart. Add the beets and onions to the tart. Make sure to leave about 1 ½ inch border.
- Pull up the sides over lapping if necessary.
- Crumble remaining goat cheese all over the top of the tart. Put the tart on a baking sheet and bake it for 20 minutes. Check and rotate the pan and bake another 15 to 20 minutes. Let the tart sit for about 10 minutes. Top with chopped walnuts and Micro greens (toss lightly in Olive Oil, salt & Pepper).



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## *Italian Chicken Sausage Tart*

### **Savory Dough Ingredients**

- 1 cup All-Purpose Flour
- ¼ teaspoon Salt
- ¼ - ½ teaspoon Herb, finely chopped
- 6 tablespoons Unsalted Butter, cut into small pieces and chilled
- 5 Tablespoons Water, ice cold

### **Directions**

In a bowl, whisk the flour with the salt and herb. Using your fingers, rub the butter into the flour until the mixture resembles coarse meal. Drizzle the water over the flour and stir gently just until incorporated; gently press to form a dough. Flatten the dough into a disk, wrap in plastic and refrigerate for 1 hour.

### **Filling Ingredients**

- 1 lb Italian Chicken Sausage links, discard casings
- 1 Cup Cherry Tomatoes, halved
- 2 Tablespoons Basil, ripped or chopped
- 1 clove Garlic, grated or minced
- 2 Tablespoons Parmesan Cheese, shredded
- ¼ Cup Mozzarella Cheese, shredded
- 2 eggs
- 3 Tablespoons Milk
- ½ Cup Heavy Cream
- 1 teaspoon Fresh Oregano, chopped
- Salt & Pepper to taste

### **Directions**

- Preheat the oven to 425°F.
- Cook sausage in a large Sauté Pan over moderately high heat, breaking it up as it cooks, until the sausage is no longer pink, about 7 minutes. Drain well. Transfer sausage to large bowl and add the tomatoes, garlic, basil, oregano, pepper, salt and cheese.
- In separate bowl, whisk the eggs, cream and milk together. Combine both mixtures; mix well.
- Pour into the baked shell and bake for 15 minutes. Reduce oven temperature to 350°F. Bake an additional 10-12 minutes or until egg mixture is set and golden. Remove from oven; cool 5-10 minutes before cutting.
- Drizzle with Balsamic Glaze and Fresh Basil for garnish.



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## *Farmer's Market Strawberry Custard Tart*

### **Sweet Tart Shell Ingredients**

- 1 Cup All-purpose Flour
- ½ Cup Cold Unsalted Butter, cut in 8 pieces
- ¼ Cup Confectioner's Sugar
- ½ teaspoon Kosher Salt
- 1 teaspoon Vanilla Paste

### **Directions**

- Place all dry ingredients in the bowl of a food processor and pulse to mix; add the butter to the flour mixture and pulse until the butter is the size of peas. Open the processor and drizzle the vanilla extract over the mixture. Pulse until the dough just comes together.
- Gather into a ball, press into a disk, wrap and refrigerate until firm - at least 30 minutes.
- Remove dough from the refrigerator and roll out on a lightly floured surface to fit the circumference of the tart pan - or alternatively, press the dough evenly into the pan by pulling chunks off the main disk, working quickly.
- Freeze tart in the pan until hard, about one hour.
- Meanwhile, preheat oven to 450°.
- Remove the tart pan/crust from the freezer and dock (prick with a fork) all over, including the junction of the sides with the bottom, but be sure not to pierce the dough through to the pan.
- Immediately place the frozen tart shell onto a sheet pan and into the preheated oven. Bake for exactly 12 minutes. Remove from the oven and, depending on the kind of filling you've chosen, let the tart shell cool slightly or completely before filling.



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## *Farmer's Market Strawberry Custard Tart (part 2)*

### **Vanilla Bean Pastry Cream Ingredients**

- 1/3 Cup Sugar
- 5 Egg Yolks
- 1 ½ Tablespoon Cornstarch
- 1 Cup Milk
- 1 Cup Half-n-Half
- 1 Tablespoon Vanilla Bean paste
- 1 Tablespoon Unsalted Butter

### **Directions**

- In a medium saucepan, heat the milk, heavy cream and vanilla to a boil over medium heat. Immediately turn off the heat and set aside to infuse for 10 to 15 minutes.
- In a bowl, whisk the egg yolks and granulated sugar until light yellow and fluffy. Add the cornstarch and whisk vigorously until no lumps remain.
- Temper the eggs by whisking in ¼ cup of the hot milk mixture until incorporated. Whisk in the remaining hot milk slowly.
- Pour the mixture back into the saucepan. Cook over medium-high heat, whisking constantly, until thickened and slowly boiling. Remove from the heat and stir in the butter. Let cool slightly. Press through a fine mesh strainer to remove any curdled bits.
- Cover strained pastry cream with plastic wrap, and press the plastic wrap on top of the pastry cream to make sure it doesn't form a skin. Chill at least 2 hours or until ready to serve.

### **Final Assembly Ingredients**

- 1 Baked Tart/ Pie Shell
- 1 ¼ Cups Vanilla Bean Pastry Cream
- 1 Pound Fresh Market Strawberries (whole or sliced)
- ¼ Cup Strawberry Jam,
- Little bit of Water

### **Directions**

- Spread the pastry cream evenly in the baked sweet pastry shell.
- Arrange the strawberries in a pattern over the pastry cream.
- Heat the strawberry jam with a bit of water until boiling.
- Use a pastry brush to apply the strawberry glaze over the strawberries.
- Refrigerate the tart for several hours before serving.