

# BC GREENHOUSE PEPPERONATA PUFF PASTRY WITH GOAT CHEESE



*Yields:*

approx. 2 dozen appetizers

## INGREDIENTS

### For Puff Pastry:

1 pkg            Store Bought Puff Pastry

### For Goat Cheese Spread:

1/4 cup          Goat Cheese

1/4 cup          Cream Cheese

1                Garlic Clove, minced

1 tbsp          Parsley Flakes, dried

### For the Peperonata Sauce:

1                BC Bell Pepper

1                Large BC Tomato or 8 Cherry/Grape Tomatoes

1                Medium White Onion

1                Garlic Clove, minced

2 tbsp          Olive Oil

3/4 cup          Dry White Wine

1 tsp            Tomato Paste

1 tsp            Reduced Balsamic Vinegar

handful        Fresh Herbs (Basil or Parsley)

to taste        Salt & Pepper

## DIRECTIONS

### For the Pastry:

1. Using a small circle cookie cutter, cut rounds in the almost thawed still chilled dough. With a fork prick the dough circles numerous times to prevent over puffing in the oven. Using a pastry brush egg wash each puff circle, then bake according to package directions until golden brown on top.

**For the Goat Cheese Spread:**

1. Using hand mixer or stand mixer, mix all ingredients together and spread on top of cooled puff pastry rounds.

**For the Peperonata Sauce:**

1. Small dice the peppers, tomato and onion.
2. Heat a sauce pan and add olive oil, saute vegetables until tender, add tomato paste and season with salt and pepper.
3. Deglaze the pan with white wine and reduce until almost all the liquid is absorbed.
4. Finish the sauce with chopped fresh herbs. This sauce can be served hot or cold.
5. Finish the goat cheese puff pastry round with 1 tbsp. of peperonata sauce, fresh herbs and a drizzle of olive oil and reduced balsamic