



There's a Chef in My Kitchen, LLC

Sun Dried Tomato, Herb & Three Cheese Tartlets

Makes 30 mini tartlets

Serves 8 to 10 as hors d'oeuvres

Prepared phyllo cups readily available in the freezer section of most markets make this dish a snap to pull together.

Ingredients:

- 2 packages (15 each) prepared Phyllo cups
- 3/4 cup reduced fat ricotta cheese
- 3 tablespoons reduced fat feta cheese, coarsely chopped
- 2 tablespoon finely grated Grana Padano cheese
- 1 egg white
- 1 green onion, white and light green parts only finely chopped
- 2 tablespoons finely chopped fresh basil leaves
- 1 teaspoon finely chopped fresh mint
- 2 cloves garlic, minced
- 1/3 cup sun dried tomatoes, finely chopped
- 1 teaspoon *Adoro* (recipe follows)
- Fresh herb sprigs to garnish



Foglia tray by Vietri
courtesy of www.ProperSetting.com

Preparation:

Preheat the oven to 375° F. Place the prepared phyllo cups on a rimmed baking sheet.

In the bowl of a food processor fitted with a metal blade, combine the cheeses, and egg white. Process until smooth. Add the remaining ingredients and pulse about 8 to 10 times to combine the ingredients. Spoon the mixture into the phyllo cups. Bake for 5 minutes or until the cheese is lightly puffed and heated through.

To Serve:

Carefully arrange the hot phyllo cups on a platter and garnish with sprigs of herbs.

Adoro: Italian Spice Blend

Makes about 1/4 cup

Known as Adoro and used regularly in the Florentine kitchen, this spice blend works as a rub, or an all around seasoning to heighten and brighten the flavor of soups, pastas, salads and meats.

Ingredients

- 1 tablespoon red pepper flakes
- 1 tablespoon dried garlic flakes (or granules)
- 1 1/2 tablespoons coarse salt
- 2 teaspoons dried parsley flakes
- 2 teaspoons dried chervil

Preparation

courtesy of: www.TheresAChefinMyKitchen.com



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Combine the ingredients in a bowl. Sprinkle sparingly to season salads, raw or prepared vegetables, meat, fish, poultry, soups, pasta, or rice. Store in an airtight container in a cool dry place.

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