

**USE
IT UP™**



**LEFTOVER PLUM
CHEESE TART**



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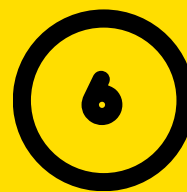
A Recipe by OzHarvest



Prep time



Cook time



Serves

NEED

3 sheets of pastry
(we've used filo)

40g melted butter or
olive oil

2 eggs

100ml cream

120g crumbly cheese
(we've used goat
cheese)

2-4 plums (or any
stone fruit you
have to use up)

1 sprig rosemary
chopped (optional)

This delicious and easy Plum Cheese Tart is a must-try for anyone looking to pack flavour into a simple recipe!

HOW

1. Preheat oven to 170oC, and grease 6 holes in a muffin tin.
2. Cut pastry into squares big enough to allow pastry to fold over the top of the hole, and press into holes. (If using filo, brush each layer with melted butter or oil, using 4 layers per muffin).
3. Bake pastry cases for 10-12 minutes until the bottoms brown a little. Remove from oven.
4. In a bowl, whisk together eggs and cream. Crumbled cheese, salt and pepper and rosemary. Gently stir together. Pour mixture into each tart.
5. Slice stone fruit and place on top of each tart.
7. Bake for 20-25 minutes, or until lightly golden.

Enjoy!

Chef's Tip: For extra deliciousness, drizzle honey on top to serve once cooled.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**