Peppered Strawberry Basil Goat Cheese Tart
PAIRED WITH BODINI ROSÉ OF MALBEC

The fresh strawberry and citrus fruit flavors of the Bodini Rose are a lovely compliment to this sweet and savory tart that can be enjoyed for brunch or dessert!

INGREDIENTS

CRUST

1 ½ cups all-purpose flour
3 tbsp. sugar
½ tsp. salt
• grated lemon zest of 1 lemon
8 tbsp. cold unsalted butter, *cut into small pieces*
1 large egg, *lightly beaten*
1 tsp. vanilla extract

FILLING

8 oz. cream cheese, *softened*
8 oz. plain goat cheese, *softened*
½ cup powdered sugar
1 tsp. vanilla extract

TOPPING

1 pint fresh strawberries
1 bunch fresh basil leaves
• Freshly cracked black pepper

For the crust: In a large bowl, combine the flour, sugar, salt and zest. With a pastry blender or fork, blend in the butter until the mixture resembles coarse meal. Add the egg and vanilla extract and toss the mixture with a fork until the egg is incorporated. Gather the dough together and shape into a disk. Wrap in plastic and chill for at least 1 hour or overnight. Roll out dough on a floured surface to an 11-inch diameter circle. Carefully transfer the dough draped over the rolling pin to a 9-inch tart pan. Gently press the dough on the bottom and up sides of pan, cutting the excess away from the edge at the top. Prick the dough all over with a fork and chill at least 30 minutes. Preheat oven to 425°. Line the tart shell with parchment paper and place dried beans or pie weights to fill the bottom of the pan. Bake for 10 minutes and then reduce heat to 375°. Remove weights and parchment and bake for 10 minutes longer or until lightly browned; cool.

For the filling: mix together the cheeses in a heavy stand mixer with a paddle attachment until smooth. Beat in the powdered sugar and vanilla. Transfer the filling to the cooled tart shell and smooth the top. Chill in the refrigerator for at least 30 minutes. Top with sliced strawberries and basil leaves with a small amount of cracked black pepper.

Serve with Bodini Rosé of Malbec   CLICK TO BUY WINE