



Smoked Salmon & Tomato Tartlets

Recipe Created by: Chef Mai Nguyen

Recipe Type: Ready to Eat

Serves 4: As an Appetizer



INGREDIENTS

- 1/2 cup *unsalted butter, cubed cold*
- 1/4 cup *water, ice cold*
- 1/2 tsp *salt*
- 1 1/4 cup *all-purpose flour*
- 1 cup *soft goat cheese*
- 2 tbsps *shallot, finely chopped*
- 1 clove *garlic, finely minced*
- 1/2 *lemon, juiced and zested*
- 1/2 tsp *salt*
- 1/2 tsp *pepper*
- 200g *smoked salmon*
- 5-6 *ripe tomatoes*
- 2 *fresh dill sprigs*
- 2 tsp *flaked salt*

INSTRUCTIONS

1. Mix cold butter w/flour. Break butter into pea-sized pieces. *
2. Dissolve salt in the water & add to the flour.
3. Lightly mix water w/flour & butter until a shaggy dough is formed. Do not knead.
4. Shape the shaggy bits of dough into a rectangle. Roll out the rectangle until it is half as thick & then scrape the top, bottom, & sides together to the original size and re-roll. Repeat 3 or 4 times until you have a smooth & cohesive dough. You should have a neat rectangle. Wrap the dough & chill in the fridge for at least half an hour.
5. Divide the dough into 4 even pieces. Roll out the dough into 3mm thick sheet. Place the sheet of dough over your tart shell press it into the tart shell until dough goes up the sides. Trim excess dough to the rim of the pan with a knife. Pierce the base of tarts with a fork. Place in the fridge & chill for at least 30 mins.
6. Preheat the oven to 375F.
7. Line the pastry shells with parchment paper & fill w/pie weights. Bake the tarts for 20 min. Remove the pie weights & parchment paper & bake for an additional 10 min or until the shells are golden & crisp. Remove from the oven & cool down completely before filling.
8. In a bowl, mix together goat cheese, lemon zest, lemon juice, shallot, garlic, salt & pepper together until well combined.
9. Cut each tomato in half lengthwise & thinly slice into half-moons. Place slices on paper towels to absorb excess moisture.
10. Slice smoked salmon slices into 1-inch strips lengthwise.
11. Divide the goat cheese mixture among the tart shells & evenly spread, so it covers the bottom of the tart.
12. Starting from the outer perimeter of the tart, layer smoked salmon followed by two layers of tomatoes. Repeat this pattern until you reach the center of each tart. Garnish the tarts with dill fronds and finish with flaked salt.

**Store-bought tart shells can be used if you do not wish to make homemade tart shells.*