


BLUEBERRY GOAT CHEESE TART

Recipe adapted from a past post + the crust from Martha Stewart



INGREDIENTS:

crust -

- 12 double graham crackers*
 - 6 T unsalted butter, melted
 - pinch of salt
- * the ones that are about 5 x 2 1/2-inches

filling -

- 7 oz. goat cheese
- 1/4 cup strawberry jam
- zest from 1/2 of a lemon

berries + glaze -

- blueberries
- 1 T strawberry jam
- 1 T honey

DIRECTIONS:

1. Make crust. Crush the graham crackers in a food processor or in a plastic bag using a rolling pin. Make sure they are crumbs, for real, and no large chunks remain. Add the salt, and melted butter stirring thoroughly. Pour the graham cracker mixture into a 9-inch tart pan with removable bottom. Press the mixture along the sides and bottom until evenly coated. Carefully place the tart pan in the freezer while you prepare the filling.
2. Make filling. Using an electric mixer, beat the goat cheese with the strawberry jam and lemon zest. Spread evenly over the chilled crust.
3. Sprinkle the berries. Top the goat cheese mixture with blueberries; covering the entire surface of the tart.
4. Make the glaze by stirring together the honey and strawberry jam. Brush over the berries. Chill in the fridge for at least 2 hours, but overnight is best, to let the crust set completely and for the flavors to meld. Remove from tart pan, slice, and serve!