

Plum, Fig & Blue Cheese Tart

With plums and figs in season, I thought of a simple tart, perfect for picnics, brunch, or as a snack. This tart was so easy to make and turned out amazing! They were gone in a matter of minutes! Pairs great with the 2019 Lolati Primitivo.



Ingredients

Serves 8

About 1 cup each of fresh figs and plums
1 puff pastry
1/3 cup of your favorite blue cheese
Olive oil
Pinch of salt

Procedure

Step 1

Preheat the oven to 400° F. Cut the figs into slices and the plums in halves. Roll out the puff pastry dough and score all four edges. Place dough onto a parchment-lined cookie sheet.

Step 2

Assemble the fruit onto the dough, alternating rows with figs and plums. Crumble the blue cheese all over the pastry.

Step 3

Bake for 30-40 minutes, until puff pastry is golden brown. Lightly sprinkle with salt. Cut and serve warm.

