



MARLBOROUGH

Goat Cheese Tartlets with Speck and Spinach Recipe

INGREDIENTS

2 cups plain flour
1 pinch of salt
100g unsalted butter cold
1 egg
¼ cup water
300g speck (or thick bacon rashers)
1 bunch English spinach, washed, stalks removed
6 thick slices (approx. 2cms thick) of goat cheese
4 tbsp Oyster Sauce

METHOD

1. Sift the flour on to a cold surface, make a well in the centre.
2. Add salt, chopped butter, egg and water.
3. Work the lot together with the fingertips, gradually blending in the flour.
4. Knead lightly until smooth. Wrap in cling-wrap and keep in a cool place for one hour.
5. Roll out pastry and cut into 6 circles to fit the tartlet moulds (approx. 8cms diameter).
6. Line the moulds with the pastry. Cut circles of baking paper to place over the pastry.
7. Cover with pastry weights. Blind bake in a moderate oven for 15 to 20 minutes until golden. Keep warm. Set aside.
8. In a wok, sauté the diced speck. Add spinach and oyster sauce. Mix well until spinach is just cooked. Set aside, keep warm.
9. Place the 6 thick slices of goat cheese on a lightly oiled oven tray. Grill until bubbling.

TO SERVE

1. Place one tartlet in the middle of each plate.
2. Fill each tartlet with the speck and spinach mixture.
3. With a spatula, slide the goat cheese pieces on top of the spinach mixture.
4. Serve with a small side salad of mixed greens with a sprinkle of Balsamic Vinegar and Extra Virgin oil.
5. Accompany with Ra Nui Marlborough Sauvignon Blanc