



HONEY-LIME TARTLETS

Prep: 30 minutes Bake: 12 minutes at 375°F Cook: 5 minutes Chill: 1 hour to 24 hours

INGREDIENTS

- 1 cup all-purpose flour
- 6 Tbsp. cold unsalted butter, cut into 1/2-inch cubes
- 2 Tbsp. sugar
- ¼ tsp. salt
- 1 egg yolk
- 1 Tbsp. ice water
- 1 cup sugar
- 1 Tbsp. cornstarch
- 1 cup heavy cream
- 1 tsp. lime zest + extra for garnish
- ½ cup lime juice
- 3 Tbsp. unsalted butter, cut up
- 1 Tbsp. honey + extra to garnish
- 1 cup sour cream

DIRECTIONS

Preheat oven to 375°F. For crust, in a food processor combine flour, the 6 Tbsp. butter, 2 Tbsp. sugar, and the salt. Cover and process just until mixture resembles small balls. Add egg yolk and ice water; cover and pulse until mixture comes together and forms a ball. Divide dough into eight portions. Press dough portions into bottoms and up sides of eight 3 3/4-inch mini tart pans with removable bottoms, trimming any extra dough at tops. Bake about 12 minutes or until golden. Cool on wire rack.

For filling, in a medium saucepan stir together the 1 cup sugar and the cornstarch. Whisk in heavy cream, lime zest, and lime juice. Cook and stir over medium heat until gently boiling. Cook and stir 1 to 2 minutes more or until thickened. Remove from heat. Stir in the 3 Tbsp. butter and honey until butter is melted. Stir in the sour cream. Spoon filling into baked tart shells. Refrigerate at least 1 hour or up to 24 hours.

Top tarts with Joanna's Whipped Cream, drizzle with additional honey, and sprinkle with additional lime zest.

Makes 8 tartlets.



SIMPLE LEMON TART

Prep: 25 minutes Chill: 1 hour Bake: 50 minutes at 350°F

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup granulated sugar
- ¼ tsp. salt
- 10 Tbsp. butter, softened
- 1 tsp. vanilla
- 1½ cups granulated sugar
- ½ cup all-purpose flour
- 2 eggs
- 2 tsp. lemon zest
- ½ cup lemon juice
- Joanna's Whipped Cream

DIRECTIONS

FOR CRUST

In a food processor combine the 11/2 cups flour, 1/3 cup sugar, and the salt. Pulse to combine. Add butter and vanilla. Process just until mixture comes together and forms a ball. Place dough between two pieces of waxed paper; roll dough into a 9-inch circle. Transfer dough circle to a 9-inch tart pan; press dough all the way up edges of tart pan. Chill crust 1 hour. Preheat oven to 350°F. Bake tart shell about 20 minutes or until golden. Cool on a wire rack.

FOR FILLING

In a bowl beat together the 11/2 cups sugar, 1/3 cup flour, the eggs, lemon zest, and lemon juice until well blended. Place tart shell on a foil-lined baking sheet on oven rack. Pour filling into tart shell.

Bake 30 to 35 minutes or until filling is set. Cool completely on a wire rack. Cut into wedges. Serve with a spoonful of Jo's Whipped Cream on the side of the plate.

Makes 8 servings.



STRAWBERRY PUFF TART

Prep: 15 minutes Bake: 20 minutes at 375°F Chill: up to 4 hours

INGREDIENTS

- ½ of a 17.3-oz. pkg. frozen puff pastry sheets (1 sheet), thawed
- 1 egg white
- 1 Tbsp. water
- ½ of an 8-oz. pkg. cream cheese, softened
- ½ cup powdered sugar
- ½ cup heavy cream
- ¼ cup strawberry preserves
- ½ tsp. lemon juice
- ½ tsp. vanilla
- 2 cups strawberries, hulled and halved

DIRECTIONS

Preheat oven to 375°F. Line a large baking sheet with parchment paper. Unfold pastry sheet. Using a pizza cutter or sharp knife, cut the puff pastry sheet in half. Place the puff pastry halves on the prepared baking sheet. In a bowl whisk together egg white and the water. Using a fork, press edges of pastry halves and lightly poke centers of pastry. Brush pastry all over with egg wash. Bake about 20 minutes or until puffed and golden. Let pastries cool.

In a medium bowl beat cream cheese and powdered sugar with a mixer on medium until smooth. Add cream, strawberry preserves, lemon juice, and vanilla; beat until fluffy and stiff peaks form (tips stand straight). Spread cream filling over each cooled pastry crust. If desired, cover and chill up to 4 hours. Before serving, arrange strawberries on cream filling. Cut each pastry into pieces.

Makes 8 servings.



PORTOBELLO MUSHROOM QUICHE

Prep: 25 minutes Bake: 50 minutes at 325°F Cool: 10 minutes

INGREDIENTS

- 1 Partially Baked Pastry Crust
- 2 Tbsp. butter
- 2 cups sliced baby portobello or cremini mushrooms
- ½ cup thinly sliced green onions
- 1 clove garlic, minced
- 1 cup baby spinach
- 6 eggs
- 1½ cups heavy cream
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. grated fresh nutmeg
- 1 cup shredded Swiss cheese (4 oz.)

DIRECTIONS

Prepare Partially Baked Pastry Crust. Reduce oven temperature to 325°F. In a large skillet melt butter over medium-high. Add mushrooms, green onions, and garlic. Cook and stir about 6 minutes or until mushrooms are tender. Stir in spinach until slightly wilted.

In a large bowl use a whisk to lightly beat the eggs. Whisk in cream, salt, pepper, and nutmeg. Stir in Swiss cheese and mushroom mixture. Pour into the crust.

Bake about 50 minutes or until quiche is puffed and golden. Remove and cool 10 minutes before serving. Cut quiche into wedges.

Makes 8 servings.

PARTIALLY BAKED PASTRY CRUST

Preheat oven to 450°F. Line a 9-inch pie plate with homemade pastry for a single-crust pie or one rolled refrigerated unbaked pie crust. Line pastry with foil. Bake for 8 minutes. Remove foil. Bake 4 to 5 minutes more or until crust is set and dry.



BLUEBERRY MASCARPONE TART

Prep: 25 minutes Bake: 18 minutes at 350°F Chill: 20 minutes

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup powdered sugar
- 1 tsp. lemon zest
- 1 tsp. orange zest
- ½ tsp. salt
- 1½ sticks (¾ cup) butter, cut into 1-inch pieces
- ½ cup heavy cream
- 6 Tbsp. powdered sugar
- ½ cup mascarpone cheese
- 1 tsp. lemon juice
- 1 tsp. lemon zest
- 3 cups fresh blueberries

DIRECTIONS

FOR CRUST

In a food processor combine flour, the 1/2 cup powdered sugar, lemon zest, orange zest, and salt. Pulse to combine. Add butter. Process just until mixture comes together and forms a ball. Press dough into an 8x11-inch rectangular tart pan with removable bottom; press dough all the way up edges of tart pan. Chill 20 minutes. Preheat oven to 350°F. Bake tart shell 18 to 20 minutes or until golden brown. Cool on a wire rack.

FOR FILLING

In a bowl beat cream and the 6 Tbsp. powdered sugar with a mixer on medium until soft peaks form (tips curl). Add mascarpone cheese, lemon juice, and lemon zest. Beat until combined. Pour filling into cooled tart shell. Top with blueberries. Chill up to 24 hours. Remove tart from pan and cut into pieces.

Makes 10 servings.



CLASSIC QUICHE LORRAINE

Prep: 20 minutes Bake: 1 hour at 325°F Cool: 30 minutes

INGREDIENTS

- 1 baked 9-inch pastry shell (homemade or purchased)
- 5 eggs
- 1¾ cups heavy cream
- ½ cup grated white onion
- ½ tsp. black pepper
- ¼ tsp. salt
- ¼ tsp. paprika
- 1 cup shredded Swiss cheese
- 1 Tbsp. flour
- 8 slices bacon, crisp-cooked and crumbled

DIRECTIONS

Preheat oven to 325°F. Prepare pastry shell if making a homemade shell. In a bowl use a fork to lightly beat the eggs. Add cream, onion, pepper, salt, and paprika. Mix well. In a small bowl toss shredded cheese with flour. Add cheese and bacon to egg mixture. Stir to combine. Place the pan with the pastry shell on a rimmed baking sheet. Gently pour in the egg mixture.

Bake about 1 hour or until set and a knife inserted near the center comes out clean (cover edges of quiche with foil while baking if needed to keep crust from overbrowning). Let cool 30 minutes on wire rack before serving. Cut quiche into wedges.

Makes 8 servings.



BABY KALE & PROSCIUTTO PASTRIES

Prep: 10 minutes Bake: 27 minutes at 400°F Cool: 5 minutes

INGREDIENTS

- ½ of a 17.3-oz. pkg. frozen puff pastry sheets (1 sheet), thawed
- 1 egg
- 2 cups chopped baby kale
- 4 oz. Fontina cheese, shredded (1 cup)
- 1 3-oz. pkg. thinly sliced prosciutto, crisp-cooked, cooled, and chopped
- ¼ cup heavy cream
- ¼ cup finely chopped white onion
- 1 clove garlic, minced
- ¼ tsp. black pepper

DIRECTIONS

Preheat oven to 400°F. Line a baking sheet with parchment paper. Unfold the pastry sheet and cut in half. Place puff pastry halves on the prepared baking sheet. Bake about 12 minutes or until puffed and light golden.

Meanwhile, in a bowl lightly beat the egg. Add kale, Fontina cheese, prosciutto, cream, onion, garlic, and pepper; mix well.

Top hot pastries evenly with kale mixture. Bake about 15 minutes more or until pastry is golden and topping is set. Cool 5 minutes on baking sheet set on a wire rack. Cut pastries into pieces.

Makes 8 servings.



LAYERED GRUYÈRE-SPINACH BAKE

Prep: 45 minutes Bake: 20 minutes at 400°F Cool: 10 minutes

INGREDIENTS

- 1 Tbsp. butter
- 1 cup milk
- ½ cup all-purpose flour
- ½ cup mashed potatoes
- 2 eggs
- 2 10-oz. pkg. frozen chopped spinach, thawed and squeezed dry
- 2½ cups shredded Gruyère cheese (10 oz.)
- ½ of an 8-oz. pkg. cream cheese
- 1 tsp. minced garlic
- ½ tsp. black pepper
- ¼ tsp. salt
- ¼ to ½ tsp. grated fresh nutmeg
- Vegetable oil

DIRECTIONS

Preheat oven to 400°F. Grease a 10-inch pie plate with the butter. For batter, in a food processor or blender combine the milk, flour, potatoes, and eggs. Cover and process or blend until smooth.

In a large saucepan combine spinach, 2 cups of the Gruyère, the cream cheese, garlic, pepper, salt, and nutmeg. Cook and stir over medium until cream cheese is melted and smooth.

To make crepes, lightly oil a 10-inch crepe pan or skillet. Heat pan over medium heat. Pour ¼ cup batter into hot pan. Lift and tilt pan to spread batter evenly. Return pan to heat. Cook 1 to 2 minutes or until browned on one side only. Turn crepe over. Cook 1 minute more. Slide crepe onto plate. Repeat with remaining batter, greasing the pan as needed. Reduce heat to medium-low if crepes are browning too quickly.

Place a crepe in the center of the prepared pie plate. Top with ¼ cup of the spinach mixture, spreading to edges. Repeat with remaining crepes and spinach mixture, ending with spinach mixture. Top with the remaining ½ cup Gruyère.

Bake, uncovered, about 20 minutes or until lightly browned. Transfer to a wire rack and let cool 10 minutes. Cut gâteau into wedges. Makes 8 servings.