

RAINBOW ROSE VEGGIE TART



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
Market Item	Puff Pastry Roll	1
327562	Garlic Herb Spreadable Cheese	2 cups
505412	Gordon Choice™ Large Grade A Shell Eggs	3 eggs
512109	Primo Gusto® Imported Parmesan Cheese, shredded	1-2 Tbsp.
432061	GFS® Pure Olive Oil	2 Tbsp.
Market Item	Fresh Oregano	1 Tbsp.
780995	Primo Gusto Whole Milk Mozzarella Cheese	½ cup
Market Item	Large Multi-Colored Carrots, sliced into ribbons	4
Market Item	Zucchini, sliced into ribbons	2
644650	Fresh Garlic, minced	2 Tsp.
424307	Kosher Salt	½ Tsp.
225037	Trade East® Regular Ground Black Pepper	½ Tsp.

Preparation Instructions

Wash hands. Preheat the oven to 350°F.

Unfold a puff pastry sheet over a tart pan. Place parchment paper or foil in the center and weigh it down with beans or pie weight.

Bake the tart base for 15-20 minutes. Remove the weights and parchment paper. Let it cool.

In a bowl, add the eggs and whisk together. Then add the garlic and herb cheese, grated parmesan cheese, mozzarella, and oregano. Mix everything up until smooth.

Slice strips of zucchini and carrots length-wise using a potato peeler or a mandolin. Place the slices in a bowl and cook in the microwave for 1 minute. This step will soften the slices and make them easier to roll.

Spread the cheese mixture on top of the tart base.

Take one slice of a vegetable and roll it up very tightly—this will form the core of the rose.

Take another slice and keep rolling. With around 2-3 slices you should obtain a decent-size rose bud. Place the bud in the center of the tart, pushing it down into the cheese. Keep rolling roses of different colors and place them one next to the other in a spiral formation.

Brush olive oil on top of the vegetables and sprinkle garlic, salt, and pepper on top. Bake the tart at 375°F for 50 minutes.