



## Edamame and Goat Cheese Tarts

**Wine Pairing Suggestions: Vin Gris**

### **Ingredients:**

Favourite pie crust recipe ready to go in pie plate or muffin tin

1 cup edamame

1 – zest from 1 lemon

1 cup goat cheese

2 cups (500ml) 35% cream

3 whole eggs plus one extra egg yolk

Salt and pepper to taste

Fresh mint, finely chopped

### **Directions**

Sprinkle a few (4-5) edamame and teaspoon of crumbled goat cheese in the bottom of each muffin tin. If using a pie plate than make sure the bottom has ¼ cup of crumbled goat cheese and ½ cup of edamame sprinkled. Place in fridge and chill for 1 hour.

Mix cream and eggs and season with salt and pepper. Fill pie or tarts with cream mixture to the top and bake. Garnish with the remaining goat cheese, edamame, lemon zest and mint.

Tarts: bake at 400 for 20-25 min

Pie: bake at 375 for 25-35 min

Tip: Turn tarts or pie at 15 min.

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