



GOAT CHEESE TARTLETS WITH CARMELIZED SHALLOTS

Makes 12

All-purpose flour, for dusting

Pâte Brisée (recipe follows)

5 tablespoons unsalted butter

7 large shallots, cut lengthwise into 1/4-inch-thick slices

2 1/2 tablespoons sugar

Salt and freshly ground pepper

2 eleven-ounce logs creamy goat cheese

1 1/3 cups heavy cream

1/2 cup sour cream

1 teaspoon finely chopped thyme leaves

3 tablespoons finely chopped flat-leaf parsley, plus more for garnish

8 ounces frisée, for garnish

1. Heat oven to 375°. Set twelve 4-inch bottomless tartlet (flan) rings or twelve 4-inch tartlet pans with removable bottoms on two parchment-lined baking sheets. Lightly flour a clean working surface. Roll pâte brisée to an 1/8-inch thickness. Cut out twelve 5-inch diameter circles, and fit into tartlet rings. Using a fork, prick pastry all over; chill until firm, at least 15 minutes.

2. Line shells with aluminum foil; fill with dry beans or pie weights. Transfer baking sheets to oven; bake shells 12 minutes, rotating once during baking. Remove beans and foil. Continue baking until slightly golden, 7 to 9 minutes. Remove baking sheets from oven; transfer to a wire rack. Reduce the oven temperature to 325°.

3. Melt butter in a medium skillet over medium-low heat. Add shallots and sugar; season with salt and pepper. Cook, stirring frequently, until shallots are very tender and have deeply caramelized, 30 to 35 minutes. Remove from heat; set aside.

4. Place goat cheese in bowl of a food processor; purée until very smooth. Add heavy and sour creams; process until well combined. Transfer to a medium bowl.

5. Stir in thyme and parsley; season with pepper. Spoon 2 to 3 tablespoons filling into each shell within 1/8 inch from top. Arrange 1 heaping teaspoon reserved shallots on top of each tartlet.

6. Transfer baking sheets to oven; bake tartlets until filling has set, 13 to 15 minutes, rotating once. Transfer sheets to a wire rack to cool slightly, about 10 minutes. Remove rings. Sprinkle remaining parsley over tartlets. To serve, place tartlets on plates. Garnish each plate with frisée.

PATE BRISEE

Makes 12 four-inch shells

3 3/4 cups all-purpose flour

1 1/2 teaspoons salt

1 1/2 cups (3 sticks) unsalted butter, chilled and cut into small pieces

1. Combine the flour and salt in the bowl of a food processor; pulse for 5 seconds. Add the butter pieces, and process until the mixture resembles coarse meal. In a slow, steady stream, add 6 tablespoons of ice water through the feed tube. Pulse until the mixture holds together when squeezed.
2. Divide dough into two equal balls. Flatten each ball into a disk, and cover with plastic wrap. Chill at least 1 hour.