

April 10, 2010 – December 18, 2010
Saturdays, 8:30 am to 12:30 pm

www.peachtreeroadfarmersmarket.com

Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

October 16th Chef Demo by David Jeffries

Fall Harvest Savory Tart

Tart Crust Ingredients:

6 ounces Sun Dried Tomato Asiago Biscotti Crumbles

2 ounces Butter (melted)

Instructions:

- Preheat oven to 325 degrees.
- In a mixing bowl, combine biscotti crumbles and butter.
- Press mixture out into a buttered 9" baking dish.
- Pre-bake crust 8 minutes at 325 degrees.

Tart Filling Ingredients:

1 small Butternut Squash

2 Pine Street Market Kielbasa Sausages

1 bunch Swiss Chard

1 Red Sweet Bell Pepper

4 ounces Fresh Chevre or Goat Cheese

1/3 Cup Whole Milk

1 Cup Heavy Cream


3 Eggs

¼ tea Nutmeg

Salt & Pepper to taste

Instructions:

- Peel and cube butternut squash and place in buttered baking dish.
- Bake butternut squash at 325 degrees for 45 minutes. Remove and set aside to cool.
- Large chop the swiss chard and set aside.
- Clean and dice red sweet bell pepper and set aside.
- Split sausage down the middle.
- Saute kielbasa sausage first with cut side down in a large sauté pan with a little olive oil. About 3 minutes until lightly brown.
- Turn sausages and brown other side. Remove and set aside.



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- In the same pan, sauté the red pepper about 2 minutes. Remove and set aside.
- In the same pan, quickly sauté the swiss chard until it wilts. Remove and set aside.
- In a mixing bowl lightly whisk eggs.
- Add milk, heavy cream, salt, pepper, and nutmeg.
- Whisk together and set aside.

Assemble Tart Instructions:

- In the bottom of the tart crust, evenly spread the sauted vegetables and kielbasa sausage.
- Dot with cheve or goat cheese.
- Pour cream and egg custard mixture over vegetables.
- Bake at 325 degrees for 35 to 45 minutes or until center of filling is set.

Notes:

- The Tart Crust & Butternut Squash can be prepared the day before.
- Completed tart can also be prepared the day before & reheated for serving.
- Suggest fresh spring salad as an accompaniment.

Vendor Products used for Savory Tart

David Jeffries Kitchen - Sun Dried Tomato Asiago Cheese Biscotti.

Pine Street Market - Kielbasa Sausages

Heirloom Gardens - Swiss Chard, Sweet Red Peppers

Coles Lake Dairy - Cheve Goat Cheese

Riverview Farms - Butternut Squash

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