



Spicy persiMon® Harissa Tart

INGREDIENTS

3 persiMon®, thinly sliced
4 tbsp harissa paste
1 sheet butter puff pastry
1 egg for egg wash
sprigs of thyme

FOR THE WHIPPED FETA

8 oz feta cheese
1/4 plain greek yogurt
2 tbsp olive oil

PREPARATION

- Preheat oven to 400°F
- In a medium-sized bowl, add persiMon® and harissa paste and mix till well combined and set aside.
- In a food processor, combine feta, greek yogurt, olive oil and pepper to taste. Pulse until completely smooth and creamy, scraping down the sides if needed, about 3 minutes and set aside.
- On a parchment-lined baking sheet, lay the puff pastry sheet. Spread the whipped feta leaving about 1/2" border and arrange persiMon® slices as you'd like. Sprinkle with thyme and brush the puff pastry with egg wash.
- Bake for 25-30 minutes or until the edges have puffed and are golden brown.
- Slice into 8 pieces and enjoy!



TIPS & TRICKS

How to work with puff pastry sheets:

- Puff Pastry can be a little tricky if you let it set out to room temperature. It becomes sticky and hard to handle. Keep each sheet in the refrigerator and covered in a large ziplock bag until ready to use.

How to make this appetizer ahead of time:

- Both the whipped feta and Harissa spiced persiMon® can be made ahead of time and stored in the fridge. When you're ready to make the appetizer, simply pull out your ingredients and layer on top of your puff pastry and bake!

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