

TOMATO TARTLETS IN BASIL MACADAMIA CRUST

Recipe by Chef Cherie Soria

A quick but impressive dish. Serve with a mixed green salad a refreshing dry white wine such as Tassel Ridge Winery Dry Riesling or a red, either Tassel Ridge Winery Nouveau or the dry red Twilight. You'll be the toast of the town!

Serves 6

Equipment

Food processor

Ingredients:

CRUST

2 cups raw macadamia nuts
2 cups packed fresh basil, stems removed
1/2 teaspoon unrefined salt, such as Celtic sea salt
2 tablespoons coconut oil

FILLING

3 large heirloom tomatoes, diced
1/4 teaspoon unrefined salt
1/4 cup small capers

1. To make the crust, put macadamia nuts into a food processor outfitted with the "S" blade, and process to a meal.
2. Add the basil, salt, and coconut oil and continue processing until the mixture becomes sticky. The mixture should just stick together when pressed between your thumb and forefinger. *Do not over process or it will become too buttery.*
3. Press the crust mixture firmly into unbleached parchment paper-lined tartlet pans
4. Place 2-3 tablespoons of diced tomatoes onto crust. Sprinkle with salt and several capers. (Optional: drizzle top with a little olive oil). Serve immediately.

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