

# DAVE MATTHEWS'S BAND

RECIPES FROM THE ROAD

## GOAT CHEESE TARTS WITH ROASTED PEARS

FIONA BOHANE

MAKES: 40 MINIATURE TARTS

ACTIVE TIME: 1 HOUR

2 PEARS

2 TABLESPOONS OLIVE OIL

SALT AND BLACK PEPPER

1 PACKAGE FROZEN PUFF PASTRY, THAWED

2 TABLESPOONS ALL-PURPOSE FLOUR

1 EGG

8 OUNCES GOAT CHEESE

2 TABLESPOONS HEAVY CREAM

3 TABLESPOONS FRESH THYME, FINELY CHOPPED, PLUS 4 SPRIGS FOR GARNISH

**EQUIPMENT NEEDED:**

MINIATURE TART PANS

ROLLING PIN

PASTRY BAG (OPTIONAL)

PEEL, CORE AND QUARTER PEARS. GENTLY TOSS WITH OLIVE OIL, SALT AND PEPPER.

ROAST PEARS AT 425°F FOR 15 MINUTES. SET ASIDE TO COOL.

LIGHTLY DUST A WORK SURFACE WITH FLOUR AND ROLL PUFF PASTRY OUT AN ADDITIONAL INCH ON EACH EDGE. CUT OUT 2-INCH SQUARES OF PASTRY. LIGHTLY

GREASE MINIATURE TART PANS AND PLACE PUFF PASTRY INTO PANS, LIGHTLY

PRESSING PASTRY DOWN. BAKE UNTIL LIGHTLY BROWNED AT EDGES, ABOUT 10 MINUTES. REMOVE FROM OVEN AND LIGHTLY PRESS DOWN PUFFED DOUGH.

IN A STANDING MIXER LIGHTLY BEAT EGG. ADD GOAT CHEESE, HEAVY CREAM, THYME AND SALT AND PEPPER TO TASTE, AND BEAT UNTIL INCORPORATED. USING A PASTRY BAG OR SPOON, FILL BAKED PASTRY SHELLS WITH GOAT CHEESE MIXTURE. BAKE 10 MINUTES.

SLICE COOLED PEARS INTO 5 PIECES WIDTH-WISE. GARNISH TARTS WITH SLICED PEAR AND THYME LEAVES. SERVE WARM.

THE BAND AND CREW WORK LONG HARD HOURS ON THE ROAD, SO WE STRIVE TO OFFER NOT ONLY HEALTHY FRESH FOODS BUT FOODS THAT ARE SUBSTANTIAL AND SATISFYING FOR A WIDE RANGE OF DIETS. IN THE BAND ALONE THE DIETS RANGE FROM HARD-CORE CARNIVORES, TO HEALTH-CONSCIOUS PESCATORIANS AND STRICT VEGETARIANS. WE IDEALLY LOOK FOR ORGANIC LOCALLY PRODUCED PRODUCE, SUSTAINABLY HARVESTED FISH AND HIGH QUALITY, HORMONE FREE POULTRY AND MEATS. DAVE MATTHEWS'S BAND TOURS PRIMARILY IN SUMMER, SO WE ARE ABLE TO TAKE ADVANTAGE OF THE WIDE RANGE OF PRODUCTS THAT ARE AVAILABLE IN DIFFERENT REGIONS ACROSS THE US. WITH THE FOODS WE COOK IT IS BEST TO USE WHAT LOOKS GOOD AND FRESH AT THE STORE, PICK OUT THE MAJOR COMPONENTS OF THE MEAL AND FILL IN THE COMPLIMENTARY FLAVORS AFTER. WHEN THE FOODS ARE FRESH THE FOOD NATURALLY TASTES BETTER.

**WHOLE  
FOODS**  
MARKET



BIG WHISKEY AND THE GROOGRUX KING