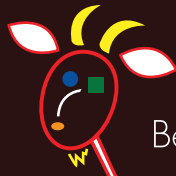


Strawbery & Belle Chèvre Fromage Blanc Tarts with Balsamic Reduction



Belle Chèvre

Ingredients:

6 oz Belle Chèvre Fromage Blanc
4 T. Honey
1 T. Lemon Juice
2 T. Flour

1 Egg
1 T. Grand Marnier
Pinch Nutmeg

Preparation:

Combine all but flour in food processor. Slowly sift in flour until smooth. Fill 24 individual mini filo tart shells. Bake at 350°F for approx. 10 minutes.

Fruit Toppings:

Boil 2 cups of Balsamic Vinegar until reduced by 1/2. Dice small strawberries tossed in sugar. Drizzle with balsamic reduction. Top tarts.