

BAVARIAN HAM AND ALOUETTE® TART

Ingredients

Yield: 24 servings

Item Code	Description	1 serving	24 servings
777439	Square Puff-Pastry Dough, thawed and baked	1 ct.	24 ct.
609781	Garlic Alouette Cheese	1 ½ oz.	2 ¼ lbs.
130044	Brickman's® Bavarian Smoked Ham, sliced	2 oz.	3 lbs.
587133	Asian Mixed Greens	¾ oz.	1 lb.
726397	Pepper Mill® Tomato-Basil Dressing	2 oz.	3 lbs.
570745	GFS® Fresh Tarragon, chopped	½ tsp.	¼ cup
584274	GFS Raw Pignolia Pine Nuts, toasted	¼ oz.	6 oz.

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water. Drain well. Prepare the puff-pastry dough per Preparation Techniques on page 64. Spread the Alouette cheese in the cavity of the puff-pastry shell. Place on a round serving plate. Arrange folded slices of ham on top of the cheese. Top the ham with the Asian mixed greens. Drizzle with the tomato-basil dressing. Sprinkle with chopped tarragon and toasted pine nuts.

Costs

Selling Price	\$6.99	Cost per Portion	\$2.02
Profit	\$4.97	Food Cost	29%

Dinnerware: Steelite Organics Plate, 10"



Great things come in small packages — especially these. A fresh-baked puff-pastry shell is filled with creamy Alouette cheese, Bavarian smoked ham and crisp Asian mixed greens, then drizzled with tomato-basil dressing. Served with toasted pine nuts and fresh tarragon, these tarts are a beautiful bundle of flavor.