



Potato Puff Pastry with Lemon Salad

Suggested Pairing: 2017 La Belle Promenade Pinot Noir

Recipe By Madeleine Fouch, Tasting Room & Hospitality Manager

This recipe is for 6 servings

Ingredients:

- 1 package of puff pastry
- 1 pound small Yukon gold potatoes
- 1 cup cream cheese
- 2 tablespoons chopped garlic
- Zest & juice of one lemon
- 1 tablespoon of fresh chopped thyme
- 1 teaspoon of paprika
- Salt and pepper to taste
- 6oz gentle herb greens
- 1 tablespoon of extra virgin olive oil

Directions:

Step 1: Mix the cream cheese, garlic, zest, paprika and thyme in a bowl, salt and pepper to taste.

Step 2: Let the puff pastry warm slightly to room temperature and roll it out to desired thickness. Using a fork, make indents close to the end of the pastry to create a lifted crust.

Step 3: Using an offset spatula, spread the herb cream cheese up to the edge of your crust. Using a mandoline, (or knife if you don't have one) thinly slice the potatoes as thin as possible. Then scallop the potatoes in any desired design on top of the cream cheese.

Step 4: Bake at 350 degrees for 30 minutes or until golden brown.

Step 5: Toss the herb greens with the lemon juice and a touch of extra virgin olive oil salt and pepper to taste and top on top of the potato tart.

Step 6: Serve with a slice of lemon! Enjoy with an elegant Pinot Noir of your choice, we recommend Flâneur Wine's 2017 La Belle Promenade Pinot Noir