KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

# Goat's cheese tartlets

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## Quantity

Ingredients for 16 portions.

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1 packg. Mini cocktail tartlets (approx. 16)
100 g Creamy goat cheese
3-4 sprigs thyme
1 sprig rosemary
1-2 dried tomatoes
1 tbsp Fig jam
5-6 caramelised almonds
Olive oil

## Preparation

Fill 2/3 of the tartlets with goat's cheese, fill the remaining 1/3 only halfway with goat's cheese.

Cut the dried tomato into strips and finely chop the rosemary needles. Put the tomato strips in the half-filled tartelets, sprinkle the rosemary on the filling and drizzle with a little oil.

Strip the thyme leaves from the stem, press a caramel almond into half of the remaining tartlets and sprinkle with the leaves, press down a little and drizzle the filling with a little oil.

Spread a layer of fig or medlar jam on the remaining tartlets.

Put all the tartlets on a baking tray and place in the oven for 2-3 minutes (grill setting or 180°C convection/ preheated).

Serve while still warm.