



THE INCABERRY

Hot Canapés

Goat's cheese and Incaberry relish tarts

Ingredients

- 150 soft goats cheese
- 40 ml cream
- 1/2 onion finely diced
- Pinch of chopped parsley
- 1 egg yolk
- 25g butter
- Tablespoon red wine vinegar
- 150g Incaberry paste
- Pinch of fine white pepper
- Filo or shortcrust tart shells– canapé size Available at most coles

Method

1. First sauté onion in 25 g butter and once golden add a table spoon of red wine vinegar and the Incaberry paste– stir over the heat until all combined, then remove from heat and transfer to small bowl to allow to cool
2. Place goats cheese, parsley, egg yolk, pepper and cream into a medium size bowl and mix well till all combined
3. Pipe this mixture into tart shells, to just below top of shell
4. then spoon a small amount of your cooled relish on top
5. bake at 180 c for 5 mins
6. allow to cool for five mins before serving– very hot inside..