

Appetizers

Extreme Cheese Tart with Apricot Cream

Roland Portillo - cambria, CA

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 20 minutes

1 box Pillsbury refrigerated pie crusts, softened as directed on the box

1 1/2 cups (6 oz) mozzarella cheese, shredded

1 package (8 oz) cream cheese, softened

1/2 cup (2 oz) feta cheese, finely crumbled

1/2 cup (2 oz) Parmigiano-Reggiano cheese, grated

3 eggs

1/4 cup fresh parsley, chopped

2 tablespoons fresh dill weed, chopped

1/2 teaspoon McCormick Italian seasoning

1/8 teaspoon McCormick ground black pepper

2 teaspoons Dijon mustard

1 tablespoon butter, melted

1 tablespoon Crisco pure olive oil

2 tablespoons McCormick sesame seed

1/4 cup Smucker's apricot preserves

1/2 cup sour cream

Preheat the oven to 375 degrees.

Place a cookie sheet in the oven.

Unroll one pie crust. Place in an ungreased 10-inch tart pan with a removable bottom. Press the crust into the bottom and up the side of the pan. Trim and discard any excess crust.

In a large bowl, stir together the mozzarella, cream cheese, feta cheese and Parmigiano-Reggiano cheese until well mixed.

Add the eggs, parsley, dill, Italian seasoning, pepper and mustard. Blend well. Spread in the crust-lined pan. Top with the second crust. Trim and discard the excess crust.

In a small bowl, stir together the melted butter and olive oil. Brush the top crust with the butter mixture. Sprinkle with sesame seed.

Place the tart on the cookie sheet in the oven.

Bake 35 to 45 minutes or until golden brown. Cool for 15 minutes.

Meanwhile, in a small bowl, combine the apricot preserves and sour cream. Blend well.

Cut the warm tart into wedges. Top with the apricot cream.

Per Serving (excluding unknown items): 178 Calories; 16g Fat (79.6% calories from fat); 7g Protein; 2g Carbohydrate; trace Dietary Fiber; 99mg Cholesterol; 229mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.