

Sun Dried Tomato and Goat Cheese Tartlets - 90 pieces

27 g	garlic, cloves, minced
4 g	pepper
27 g	basil, chopped
540 ml	milk
180 ml	sherry
9	eggs
21 g	flour
340 g	goat cheese, crumbled
84 g	green onions, minced
300 g	sun-dried tomatoes, minced

1. Combine the garlic, pepper, basil, milk, and sherry in a food processor. Add the eggs and flour and process until just blended.
2. Toss together the goat cheese, green onion, and sun-dried tomatoes.
3. Place 2 1/2 tsp of goat cheese mixture into each tartlet.
4. Fill each tartlet two-thirds full with egg mixture.
5. Bake in 350 degree F oven set, about 15 minutes.