



Fredericksburg Farms

Country Goodness, Gourmet Taste
www.fredericksburgfarms.com 830-997-0960

Savory Raspberry & Cheese Tarts

Makes 48 pieces.

48 frozen miniature phyllo pastry shells (about 1-1/2 inches in diameter), thawed
6 ounces cream cheese, softened and cut into chunks
1/3 cup mascarpone cheese (found in deli case), preferably, or substitute sour cream
2 large garlic cloves, minced
2 green onions, chopped, including green tops
1 heaping teaspoon minced fresh rosemary
1 teaspoon kosher salt or sea salt
½ cup **Fredericksburg Farms Raspberry Peach Chipotle Glaze**

Arrange pastry shells on a serving tray. Combine all remaining ingredients in work bowl of food processor fitted with steel blade. Process until smooth. Fill each pastry shell with a portion of the savory filling. Serve chilled or at room temperature.