

# Peach and Goat Cheese Tartlets

**Author:** Jodi Hoffmann

**Category:** Hors d'Oeuvre

**Servings:** 24

**Preparation Time:** 20 min

**Cooking Time:** 10 min

## **A note before you start:**

This is a super quick, easy, & tasty hors d'oeuvre to pull together; particularly since the tartlet shells are store bought. I highly recommend letting your cream cheese and goat cheese come to room temperature. This makes is super easy to blend the two together.

## **Ingredients:**

- 2 packages of frozen tartlet shells. These can be found in the frozen food aisle of almost any supermarket.
- 4 oz of goat cheese
- 4 oz of cream cheese
- 1 ripe peach peeled and finely diced
- 1TBSP of honey
- 1&1/2 tsp of fresh thyme
- 1/2 tsp of salt

## **Step 1:**

Remove the skin from the peach: fill a small sauce pan with water and bring to a boil. Mark a small X on the bottom of the peach just barely piercing the skin. Place the peach in the boiling water for 12 seconds. Remove with a slotted spoon, and run under cold water. The skin will easily peel right off. Once cooled, finely dice the peach and set aside.

## **Step 2:**

Place both (softened) cream cheese and goat cheese in a bowl and mix together with a hand held beater, or in a stand mixer. Add the honey, fresh thyme and salt, and blend all together.

## **Step 3:**

Preheat oven to 350 degrees F. Remove the tartlet shells from the packaging and place on a baking tray. Bake 3-5 minutes to crisp up the shells before filling them.

**Buon Appetito!**

**Crafting A Blissful Bungalow, LLC**



**Jodi.Hoffmann@craftingablissfulbungalow.com**