



Chorizo Tartlet

Yield: 6-8 Tarts

Ingredients

Filling

Pate Brissee Recipe For Crust (Or Similar Pie Crust)

1 c Rough Chopped Kale Stems Removed

3 c Baby Spinach

1 Onion - Julienne

2 oz Oil

¼ c Brown Sugar

2 oz Balsamic

7-2-1 Seasoning

2 Chorizo Sausages

4 oz Chorizo (Ground)

Custard

2 Eggs

½ C Heavy Cream

Directions

- 1. Roll out pie crusts to about ¼ - ½" thick. Dock with a dough docker or gently with a large fork.*
- 2. Cut into 5-6" circles you should have enough filling for 6-8 tarts. (you want to put them into tartlet molds leaving 1/2' over hang).*
- 3. Let the dough rest refrigerated for 30min to 1hr.*
- 4. Preheat oven to 375.*
- 5. Heat oil in a sauté pan and sauté onions, after onions have started to caramelize add brown sugar and balsamic.*
- 6. While onions are cooking place dough circles in tart pans with pie weights and parchment. Place in the oven and blind bake for 10-12 min or*



until they start to turn golden. Remove pie weights and bake another 5 min or until golden brown, reserve and let cool.

- 7. After onions are caramelized add kale and cook for 2 min, lastly add spinach and seasoning. Cook spinach till wilted and set aside to cool. Grill chorizo links and set aside to cool.*
- 8. Once cool cut into quarters and dice, cook ground chorizo in a pan and let cool.*
- 9. Take 1T of filling and place it in tartlets with some of both chorizo's continue till filling is gone.*
- 10. Whip heavy cream and eggs with 7-3-2-1-1 and pour over tarts right before baking.*
- 11. Bake at 375 for 15-20 min or the internal temperature in 180 so eggs set. Garnish with crème fraîche, and kale chips.*