



Photo Credit Carlos Sarmiento

DOMAINE DE LA  
*Rivière*

## Zucchini-Goat Cheese Tart Domaine de la Riviere 2019 Flora Marie Vineyard Chardonnay



1 package of Pepperidge Farm Puff Pastry sheets. <https://www.pepperidgefarm.com/product/puff-pastry-sheets/>

1-1/2 lb. zucchini, trimmed and sliced into 1/8-inch-thick rounds

Freshly ground black pepper

4 Tablespoons of extra-virgin olive oil

8 oz. plain goat cheese, softened

1 teaspoon chopped fresh thyme

1 tablespoon of fresh lemon zest

Recipe created by Carlos Sarmiento  
<https://www.carlos-food-wine.com>

Roll the dough (1 pastry sheet) on a well-floured surface into an 11-inch round that's 1/4-inch thick. Put the dough on a baking sheet, cover with plastic, and chill until ready to use, at least 30 minutes.

In a bowl, toss the zucchini with 2 tsp. salt and let drain for 30 minutes. Gently squeeze the slices with your hands to release excess water and transfer to a medium bowl.

Position a rack in the center of the oven and heat the oven to 400°F.

Toss the zucchini with 1 Tbs. of the olive oil and pepper to taste.  
In a small bowl, mix the goat cheese with the lemon zest, fresh thyme, 2 tablespoons of extra Virgin olive oil and salt and pepper to taste.

Spread the cheese over the dough, leaving a 1/2-inch border.

Arrange the zucchini rounds in tightly overlapping concentric circles all the way to the edge of the dough. (The rounds will shrink as they cook.)

Drizzle with the remaining 1 Tbs. olive oil and bake until the zucchini is golden-brown, 35 to 50 minutes.