

CHEDDAR CHUTNEY TARTS

THIS RECIPE WAS DEVELOPED BY AWARD-WINNING CANADIAN FOODIE AND COOKBOOK AUTHOR ROSE MURRAY FOR HER DAUGHTER'S WEDDING. WE LOVE IT!

8 OZ. PKG. CREAM CHEESE, SOFTENED	250 g
1 CUP GRATED SHARP CHEDDAR CHEESE	250 mL
1 GARLIC CLOVE, MINCED	
1 TSP. CURRY POWDER	5 mL
1/3 CUP MANGO CHUTNEY	75 mL
4 GREEN ONIONS, FINELY CHOPPED	
PINCH CAYENNE PEPPER	
DASH WORCESTERSHIRE SAUCE	
14 OZ. PKG. FROZEN PUFF PASTRY, THAWED	397 g

IN A LARGE BOWL, MIX CREAM CHEESE UNTIL SMOOTH. ADD CHEDDAR, GARLIC AND CURRY; MIX WELL. CHOP LARGE PIECES OF CHUTNEY AND ADD TO CHEESE MIXTURE ALONG WITH REMAINING CHUTNEY, ONIONS, CAYENNE AND WORCESTERSHIRE. MIX WELL. FILLING MAY BE MADE SEVERAL DAYS AHEAD, COVERED AND REFRIGERATED. ON A LIGHTLY FLOURED SURFACE, ROLL HALF THE PASTRY AT A TIME INTO A 12" (30 cm) SQUARE. CUT INTO 2" (5 cm) SQUARES. PRESS INTO SMALL TART TINS AND PRICK WITH A FORK. SPOON 1 TSP. (5 mL) FILLING INTO EACH TART. BAKE IN CENTER OF A 400°F (200°C) OVEN FOR ABOUT 15 MINUTES, OR UNTIL PASTRY IS GOLDEN. THESE CAN BE FROZEN IN AN AIRTIGHT CONTAINER AND REHEATED IN A 350°F (180°C) OVEN FOR 5-7 MINUTES. SERVE HOT.