

Cheesy Spinach Tartlets

For a delicious little nibble, pass flavorful tartlets at your holiday cocktail party. You can buy and fill phyllo tartlet shells or make your own pastry. Enjoy!

Makes about 24 tartlets

Savory Tartlet Pastry (recipe follows) or frozen Phyllo Tartlet Shells

Olive oil

1/2 onion, finely chopped

1 clove garlic, minced

8 ounces frozen spinach, thawed, drained and squeezed dry

2 large eggs

1 cup ricotta cheese

1/2 teaspoon thyme

Pinch nutmeg

Kosher salt and freshly ground pepper to taste

1 cup shredded mozzarella

Grated Parmigiano-Reggiano cheese



If using Savory Tartlet Pastry, make the dough and divide into 1 1/2 to 2-inch balls. Place the balls in mini muffin tins and, using your fingers, shape each ball into a tartlet shell. Place the tins in the freezer for 15 minutes. If using phyllo tartlet shells, put the shells in mini muffin tins and store in the freezer until ready to fill.

While the dough chills, preheat the oven to 350 degrees and make the spinach filling.

Heat a little olive oil in a skillet over medium heat, add the onion and cook until translucent. Add the garlic and cook for 1-2 minutes more. Remove from the heat, stir in the spinach and cool for a few minutes.

Put the eggs in a bowl and whisk until smooth. Add the ricotta, season with thyme, nutmeg, salt and pepper and whisk until smooth. Fold in the spinach and mozzarella.

Spoon the filling into the tartlet shells, sprinkle the tops with grated Parmigiano-Reggiano cheese and bake until the filling sets and the top and crusts are golden, about 20 minutes. Cool in the tins for 5 minutes before removing and serving. You may need to use a small knife to loosen the tartlets.

The tartlet shells and filling can be prepped 1 day in advance and stored separately.

Savory Tartlet Pastry

1 1/4 cup all-purpose flour

1/2 teaspoon salt

4 ounces (1 stick) cold butter, cut into small pieces

3 ounces cold cream cheese, cut into small pieces

2-3 or more tablespoons ice water

Put the flour and salt in a food processor and pulse to combine. Add the butter and cream cheese and pulse until the mixture resembles coarse meal. Gradually add the ice water and pulse until the dough comes together in large clumps. Remove the dough from the food processor, pat into a ball and wrap in plastic or parchment paper. Refrigerate for at least 1 hour and up to 1 day.