

# Spring Onion, Fig and Goat Cheese Tart with Arugula – Paired with 2007 Sangiovese

(Note: this is an appetizer but can be a light dinner)

## Ingredients:

1/2 cup	Ground almonds	2 tsp	Balsamic vinegar
3/4 cup	All purpose flour	2 cups	Baby Arugula
4 TBLS	Unsalted Butter, cut into small pieces	2 tsp	Olive Oil
4 TBLS	Honey	Dash	Sea salt
1/3 cup	Fig Jam or Napa Kitchen Onion Fig Spread**	Dash	Fresh ground pepper
2 cups	Spring onions, both white & green, chopped		
1/3 cup	Goat cheese, crumbled		
	**Napa Kitchen Onion Fig spread available at Auriga Tasting rooms		



## Directions:

1. Grind almonds in a food processor with 1/4 cup flour until the ground to a course powder. Add remaining flour and process until blended. Distribute the butter over the flour mixture and pulse until blended. While pulsing add honey and process until clumps of dough form.
2. Preheat oven to 350° F.
3. While oven is heating, press dough into the bottom of a buttered 8-9 inch tart pan, building it evenly up the sides.
4. Bake crust for 15-20 min, until lightly brown. Remove and let cool a little.
5. While tart is baking, heat a frying pan with the olive oil. Add the onions and cook until slight brown. Set aside until the tart is done.
6. Spread a thin layer of the fig jam over the cooled crust. Top with cooked onions (onions can be warm) distribute evenly. Add crumbled goat cheese on top of the onions.
7. Combine balsamic vinegar, olive oil, salt and pepper. Toss arugula with the dressing.
8. Serve tart in pie shape wedges, top with arugula salad or serve on the side.

Serves 4-6 as an appetizer or 4 for a light meal

**Enjoy with Auriga's 2007 Sangiovese**