



MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

sweet potato & goat cheese puff pastry

- +1 sheet puff pastry, thawed
- +2 Tbsp **MicroDried® Sweet Potato Powder**
- +6 oz goat cheese, room temperature
- +1 Tbsp fresh basil, chopped
- +2 green onions, finely chopped
- +1 clove garlic, minced
- +1 Tbsp honey
- +salt and pepper to taste

featured product

MicroDried® Sweet Potato Powder



- 1) Preheat oven to 400°F.
- 2) Line a baking sheet with parchment paper and set aside.
- 3) Add goat cheese, **MicroDried® Sweet Potato Powder**, basil, onion, garlic, salt, pepper, and honey to a medium sized mixing bowl. Mix on medium speed until well combined (about 1 minute).
- 4) Place thawed puff pastry on prepared baking sheet and pierce several times with a fork. Once oven is heated, cook for approximately 15 minutes, or until golden brown.
- 5) Remove from oven and let cool completely.
- 6) Once puff pastry has cooled, carefully spread the goat cheese mixture evenly on top. This will work best if the mixture is at room temperature.
- 7) Drizzle with extra honey if desired. Serve immediately.