



GARLIC AIOLI CUCUMBER TARTS

18 store-bought or homemade tart shells (baked until golden)

1 brick (250 g) cream cheese, softened

1 Tbsp. **YGY Easy Eats™ Roasted Garlic Aioli Seasoning**

¼ cup mayonnaise

1 English cucumber

1 red pepper for garnish

In a small bowl, combine cream cheese, **YGY Easy Eats™ Roasted Garlic Aioli Seasoning** and mayonnaise. Mix until perfectly blended. Cover and refrigerate for one hour or more. Bake mini tart shells according to package directions. To make the cucumber ribbon, cut the tips off the cucumber ends and using a wide vegetable peeler, cut the cucumber into long thin strips; wrap in a tea towel or paper towel to absorb the moisture. Just before serving, spoon the cream cheese mixture into tart shells and top with a cucumber ribbon, holding it in place with a red bell pepper star-tipped toothpick.

