



Tomato & Goats' Cheese Tart

INGREDIENTS: (*serves 6*)

375g block puff pastry
150g goat's curd cheese
100g grated hard goat's cheese
2 tbs chopped thyme
1.5kg vine-ripened tomatoes, cored, cut into 5mm slices
Olive oil, to drizzle
1 tsp caster sugar

METHOD:

Preheat the oven to 200°C.

Roll out the pastry on a lightly floured surface and cut out a 30cm circle, using a plate as a guide. Place on a baking tray lined with baking paper and refrigerate for 15 minutes.

Combine the goat's cheese, hard goat's cheese and thyme, and season well with salt and pepper. Spread this mixture on the pastry, leaving a 1cm border. Starting from the outside working into the centre, layer the tomatoes in overlapping circles. Use the smaller end of the tomatoes to tuck underneath the larger sizes to stop the filling sinking down. Place one perfect slice in the middle. Drizzle with oil, sprinkle with sugar, and season well with salt and pepper. Bake for 30 minutes, then reduce temperature to 140°C and bake for a further 45 minutes. Serve with a green salad and garlic mayonnaise.