



www.veggie-yum.com

Tomato Tart

Ingredients:

- 375g (or 1 sheet) Puff Pastry - Ready Rolled if possible to save time
- 150g (or 2/3rd cup) Full Fat Soft Cheese with Garlic and Herbs - such as Boursin or Le Roule
- 10-12 Large Ripe Tomatoes
- Handful Fresh Thyme
- 1 teaspoon Olive Oil
- Salt and Pepper

Equipment needed:

- Baking tray measuring approx. 26cm by 37cm (preferably non stick)
- Chopping board and sharp knife
- Rolling pin (if puff pastry does not come ready rolled)

Method:

1. Pre heat the oven to 190 ° C / 375 ° F / Gas Mark 5
2. If your baking tray is not non-stick, line it with baking parchment or greaseproof paper.
3. Roll out pastry to the size of your baking tray and place onto the tray.
4. Using a table knife, score a border around the edge of the pastry, approx. 2cm inside the outside edge of the pastry, so that it resembles a picture frame when finished. Take care not to cut right through the pastry onto the tray itself. This will allow the pastry to rise on the outside of the tart.
5. Spread the cheese evenly onto the pastry base, keeping inside the border.
6. Slice the tomatoes thinly and lay them out in overlapping lines across the cream cheese topped pastry until the tart is covered. Again, make sure you keep inside the border.
7. Sprinkle sprigs of thyme over the tart and season with salt and pepper.
8. Drizzle olive oil gently over the tart.
9. Bake in the oven for approx. 30 minutes, or until the pastry has risen and is golden and the tomatoes have roasted. If your oven is not a fan oven, turn the tart around half way through cooking to ensure an even heat and cook
10. Cut the tomato tart into pieces and serve with a crisp green salad. For those with a bigger appetite, serve with fresh crusty bread alongside the tart.

