

Seasonal tart

Equipment

- Apron.
- Oven gloves.
- Baking paper.
- A baking tray.
- A butter knife.
- A spoon.
- A peeler.
- Bowls to organise seasonal ingredients.
- A chopping board (green).
- An oven.

Ingredients

- Ready-rolled puff pastry.
- 1 tbsp. Pesto or tomato puree.
- 3 Seasonal vegetables or fruits.
- Cheese.
- Freshly chopped basil.
- 1tsp. Olive oil.

Note:

The seasonal ingredients will have been chosen by you as part of your tart design.

Method

1. Preheat the oven to 200°C, 180°C fan or gas mark 6.
2. Prepare your chosen seasonal ingredients, and place into bowls:
 - a. Peel any tough outer skin.
 - b. Remove pips, pith, stalks or seeds.
 - c. Slice into chunks no smaller than 2cm thick.
3. Take a rectangle of ready-rolled puff pastry, and place it on a piece of baking paper.
4. Score a 1cm margin around the edge of the puff pastry using a butter knife, careful not to cut through the pastry or baking paper.
5. Using the back of a spoon, spread a layer of pesto or tomato puree in the centre of your puff pastry, avoiding the 1cm margin.
6. Arrange your prepared seasonal ingredients evenly on top of the pesto or tomato puree.
7. Grate and sprinkle, or tear the cheese and scatter it on the seasonal ingredients.
8. Rip some basil leaves up and spread them over the cheese.
9. Drizzle some olive oil over the top of your tart.
10. Lift the tart, with the baking paper underneath, on to a baking tray.
11. Using oven gloves, place the baking tray into the pre-heated oven.
12. Bake the tart for 15-20 minutes until the vegetables are tender, and the pastry is golden brown. Monitor the tart carefully if it requires more time, to avoid it burning.
13. Using oven gloves, remove the baking tray from the oven and place on a wire rack to allow the tart to cool for 10 minutes.