

Recipe TOMATO AND PINE NUT TART

Ref No. ANP033

INGREDIENTS:

1 sheet prepared puff pastry
100g goat's curd
1/2 cup fresh ricotta cheese
1/4 cup grated parmesan
1/4 cup **DUCKS NUTS ALMOND MEAL**
1/4 cup **WINN CURRANTS**
4-5 vine ripened Roma tomatoes, sliced
salt & pepper to taste
pinch of sugar
100g packet **DUCKS NUTS PINE NUTS**
1 cup basil leaves



METHOD:

Pre-heat oven to 200°C.

Place the sheet of pastry onto a baking tray.
Score around the square 2cm in from the edge
with a sharp knife.



Mix together the goats curd, ricotta, parmesan, almond meal and currants.
Spread the cheese mixture over pastry leaving a 2cm border around the edge.
Overlap the tomato slices in rows.
Season with salt, pepper and sugar. Sprinkle with pine nuts.
Place into pre-heated oven for 30-40 minutes or until pastry is puffed, cooked and golden around the edge.
Remove from oven and place the basil leaves in overlapping rows between the tomatoes.
Serve warm.

TIP:

For individual serves, cut the pastry into four and proceed as above.

