

BACON, PUMPKIN AND GOATS' CHEESE TART





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Preparation time: 10 minutes

Cooking time: 20 minutes

Serves: 6

Difficulty: ★★

400g pumpkin, in 1cm slices

¼ cup dark honey, warmed

2 Tbsp extra virgin olive oil

2 tsp red wine vinegar

sea salt flakes and freshly-ground black pepper

½ bunch parsley, very finely chopped

300g puff pastry

1 egg, beaten

½ tsp celery salt

½ cup breadcrumbs

16 rashers rindless streaky bacon

100g goats' cheese, crumbled

herb salad, to serve

1 Preheat oven to 200°C. Toss the pumpkin slices in honey, olive oil and vinegar, then season with salt and pepper. Arrange on a lined oven tray and bake for 25 minutes, until lightly golden. Scatter with parsley.

2 Roll out the pastry to a rectangle 18cm x 36cm, arrange on a lined oven tray, then brush with egg and scatter with celery salt. Spread the breadcrumbs down the centre of the pastry, leaving a margin of 2cm on both sides.

3 Arrange the bacon rashers on top, then bake for 25 minutes, until both the pastry and bacon are crisp. Crumble the goats' cheese on top, then serve immediately with herb salad.