

ASPARAGUS, GOATS' CHEESE & CHERRY TOMATO TART

SERVES 4

These tarts are easy to make, but look very impressive. Cook at the last minute before serving. They are great to eat on a picnic or in the garden. They also would make nice canapés if you make the tarts finger size.

500g / 18 oz packet of puff pastry cut into 4

(to make starters) or 8-10 (to make canapés)

275g / 10 oz asparagus heads,

trimmed & cooked in simmering water for 2 minutes

200g / 7 oz St Tola Goats' Cheese, or other soft, mild goats' cheese

8 cherry tomatoes, cut in half

olive oil

sea salt & pepper, to season

parmesan shavings, to taste



METHOD

Heat the oven to 200° C / 400° F / gas 6.

Lightly dust a baking tray with flour. Lay out the four cut-out squares of puff pastry and score a rectangle onto the pastry with a knife, about 2cm in from the edges. Dot the goats' cheese over the puff pastry, within the 2cm / 3/4" border. Place the cherry tomatoes in each corner and lay a quarter of the asparagus on top of each tart. Place on the baking tray, drizzle with olive oil and bake for 20 to 25 minutes until crisp and golden.

Sprinkle with parmesan shavings and serve warm with a nice, mixed-leaf salad.

