

Baby Potato Tart



Serves 4 Prep 10 mins – chill 20 mins Cooking 30 mins Easy

Ingredients

400g baby potatoes, sliced ½cm thick
320g pack reduced-fat ready-rolled puff pastry
80g pack soft goat's cheese
165g tub ricotta, drained
65g grated pecorino or parmesan
65g bunch spring onions, thinly sliced, dark green parts reserved
1 garlic clove, finely chopped (optional)
20g pack fresh parsley, leaves picked and finely chopped
1 tbsp olive oil

1. Boil the potato slices in a medium saucepan for 8-10 mins until just tender. Drain & rinse with cold water, then spread out on a large plate & leave to cool completely (± 20 mins).
2. Meanwhile, preheat the oven to gas 7, 220°C, fan 200°C. Unroll the pastry on its paper & transfer both to a large baking tray. Cut the pastry to fit the tray.
3. Mix the goat's cheese, ricotta, 50g pecorino, the white spring onion slices, the garlic and ¾ of the parsley in a bowl with some black pepper. Spread evenly over the pastry, leaving a 1cm border around the edge.
4. Arrange the potatoes on top, overlapping slightly. Brush with the olive oil, scatter with the remaining pecorino, then bake for 20-25 mins until golden & puffy. If the pastry in the middle puffs up, prick with a fork.
5. Leave the baked tart to rest for 5 mins, then scatter with the dark green spring onion slices & remaining parsley to garnish.

Freezing tips: defrost food in the fridge overnight & use within 24 hours of defrosting. Reheat in a microwave, or covered in foil in the oven. Ensure food is reheated until piping hot.