

Butternut, Goat's Cheese & Rosemary Tatin



Serves 4

Prep 25 mins

Cooking 55 mins

Challenge

Ingredients

1 small butternut squash, peeled, ends trimmed
1 tbsp olive oil
1 tsp finely chopped rosemary leaves, plus 1 whole sprig
salt & freshly ground black pepper
45g caster sugar
150g goat's cheese log (with rind), cut into 1cm-thick discs
350g ready-rolled all butter puff pastry

1. Heat the oven to 180C/Fan 160C/ Gas 4. Cut the squash in half lengthways, scoop out and discard the seeds, then cut the flesh into 0.5-1cm half moons and put these in a medium bowl; you should have about 500g in total. Add the oil, chopped rosemary, 1/2 tsp salt and plenty of pepper, and toss to coat.
2. Heat a 24 cm non-stick, ovenproof frying pan on a medium-high flame. Add the sugar, cook for 4-5 mins, until it melts and becomes a semi-dark caramel, then take off the heat (it will keep cooking, so don't leave it too long). Leave the caramel to cool a little, then lay the sprig of rosemary in its centre. Arrange the squash slices around the rosemary in a circular pattern, working from the outside in and overlapping as much as possible. Dot cheese here & there (you want some underneath the squash, some in between & some on top), & spoon over any rosemary left in the bowl.
3. Cut the pastry into a rough 26 cm circle and lay it on top of the squash, making sure it covers everything (if need be, use the off cuts to patch up any gaps). Prick all over with a fork and bake for 50 mins, until the pastry is golden brown and the caramel is bubbling up at the edges. Put a large plate upside down on top of the frying pan, and invert so the tart comes out into the plate (make sure to protect your hands from the scalding caramel). The squash will now be on top of the tart. If any pieces of squash stick to the pan, just lift them out and put them back in place on the finished tart. Serve warm.