

Chicory & Dolcelatte Tart



Serves 6 **Prep 10 mins**

Cooking 30 mins

Easy

Ingredients

olive oil
6 chicory heads, halved lengthways
2 tsp golden caster sugar
1/2 lemon, zested and juiced
320g sheet ready-rolled puff pastry
200g Galbani dolcelatte
3 tbsp clear honey
lemon thyme a few springs, leaves picked
green salad to serve

1. Heat the oven to 200C/fan 180C/gas 6. Heat 1 tbsp oil in a frying pan and fry the chicory halves for a few minutes on each side until golden, and tender when pierced with a knife. You need to remove as much moisture as possible, so keep cooking them until they give up their liquid. Sprinkle over the sugar, a squeeze of lemon juice, toss the pan until all the liquid has evaporated.
2. Unroll the puff pastry sheet and lightly score a ½cm border around the edge. Using a teaspoon, spoon blobs of the cheese over the tart inside the border, reserving about ¼ for the top. Arrange the chicory on the tart and dot with the remaining dolcelatte.
3. Bake for 20 minutes until the pastry is puffed, crisp and golden. Meanwhile gently heat the honey with the thyme and lemon zest until runny. Drizzle over the tart and serve with a green salad