

Ricotta, Parmesan & Tomato Tart



Serves 4 Prep 10 mins

Cooking 35 mins

Easy

Ingredients

250g ricotta
375g ready-rolled puff pastry
50g Parmesan, finely grated
1 egg, beaten
4 vine tomatoes, thickly sliced
olive oil
handful of basil leaves

1. Tip the ricotta into a sieve and leave to drain over a bowl while you prepare everything else
2. Heat the oven to 200C/ Fan 180C/Gas 6. Unroll the sheet of pastry onto a baking tray and score a border 2 cm in from the edge. Prick all over with a fork then put it in the oven for 15 mins.
3. Remove the pastry from the oven (leave the oven on) and gently press the middle down if it has puffed up. Leave to cool a little.
4. Tip the ricotta into a bowl and add the Parmesan and egg, then mix an season.
5. Evenly spread the mixture into the tart shell then lay over the tomatoes. Season the tomatoes then put back in the oven for 15 - 20 mins or until the pastry is deep golden brown and crisp, and the tomatoes have started to colour a little.. Serve warm with a drizzle of olive oil and scattered with basil.