

Roasted Carrot & Ricotta Tart



Serves 4

Prep 15 mins

Cooking 40 mins

Easy

Ingredients

500g baby new season carrots, trimmed and left unpeeled

1 tbsp olive oil

1 tbsp fresh tarragon leaves, chopped

320g pack ready rolled puff pastry

250g ricotta

2 tbsp runny honey, plus extra to serve (optional)

25g vegetarian Italian-style hard cheese, finely grated, + extra shavings to serve
a little milk (or beaten egg), to brush

1 tbsp pumpkin seeds, toasted to serve.

1. Put the carrots in a large roasting tin and drizzle over the oil, toss to coat. Scatter with half of the tarragon and season well. Roast for 20 mins or until just tender.
2. Meanwhile, unroll the sheet of puff pastry on to a baking sheet. Score a 1.5cm border around the edge and prick the centre all over with a fork. Bake in the oven for 20 mins, then remove from the oven and gently press down the middle.
3. Beat the ricotta with 1 tsp of the honey and some seasoning and mix in the finely grated cheese. Spread out on the base of the pastry case within the border. Brush the pastry border with a little milk. Arrange the carrots on top of the cheese mixture, drizzle with the remaining honey and season.
4. Bake in the oven for a further 20 mins or until the pastry is golden and crisp and cooked through.
5. To serve, scatter with the pumpkin seeds, cheese shavings and remaining tarragon. Drizzle with more honey, if you like.
6. You can get ahead, by baking the tart up to a few hours ahead, and then keep at room temperature. Can be served warm or cool.