

## FIG AND GOATS CHEESE TART

### Equipment needed –

2 baking sheets, baking paper, small knives, chopping boards, measuring cups, measuring spoons, small bowl, fork, pastry brushes and 3 serving platters.

### Ingredients from the Garden –

- 6 ripe figs cut into wedges
- 2 eggs
- 2 teaspoons of chopped rosemary

### Ingredients from the Pantry –

- 2 sheets of puff pastry
- 2 tablespoons of honey
- $\frac{3}{4}$  cup of fig jam
- 240 grams of soft goats cheese

### What to do –

1. Preheat the oven to 180°C and line 2 baking trays with baking paper.
2. Crack 2 eggs into a small bowl and lightly whisk with a fork.
3. Cut the pastry into halves lengthways and place on the baking trays.
4. Brush the pastry with the beaten egg and prick with a fork.
5. Place on the baking sheet and bake for 10 minutes. Remove from the oven and place another tray on top of it, return it to the oven and cook a further 10 minutes. After 10 minutes, remove and allow to cool.
6. Preheat the grill to medium high.
7. Meanwhile crumble the cheese and set aside. Wash pick and finely chop the rosemary leaves. You will need enough for 2 teaspoons. Cut the figs into quarters and set aside.
8. Spread the jam out over the pastry base. Crumble the cheese over the top. Sprinkle the rosemary over the top and season well with salt and pepper. Lay the figs out over the top.
9. Place under the grill for 2-3 minutes until the cheese is lightly golden. Remove and drizzle with the honey.
10. Divide the tart amongst 3 serving platters to serve.

### Serves –

- 28 students.