

TOMATO AND RICOTTA TART

Equipment needed –

3 baking trays, baking paper, small knives, chopping boards, garlic crusher, electric scales, frying pan and 3 serving platters.

Ingredients from the Garden –

- A few sprigs of thyme
- 6 cloves of garlic
- 900 grams of cherry tomatoes
- 6 spring onions

Ingredients from the Pantry –

- 45 grams of butter
- Extra virgin olive oil for drizzling
- 300 grams of ricotta
- 3 sheets of puff pastry

What to do –

1. Preheat the oven to 220°C. Place 3 baking trays in the oven.
2. Cut the cherry tomatoes in half and set aside.
3. Finely slice the spring onions and set aside.
4. Peel and crush the garlic and set aside.
5. Measure out the butter into a frying pan over a medium heat. Cook the onions gently for 10 minutes or until golden. Add the crushed garlic and cook a further 3 minutes. Set aside to cool slightly.
6. Measure out the ricotta and set aside.
7. Pick the thyme leaves and set aside.
8. Spread the cooled onion mixture out over the 3 sheets of pastry, leaving a 1 cm border uncovered.
9. Spread the ricotta out evenly over the onion.
10. Top with the tomatoes. Season well with salt and pepper then drizzle with olive oil.
11. Transfer the tart to the hot baking trays then bake for 15-20 minutes until the pastry is puffed and golden and the tomatoes are soft and juicy.
12. Remove from the oven and set aside for 5 minutes to cool. Drizzle with a little more olive oil and sprinkle over the picked thyme leaves.
13. Divide amongst 3 platters to serve.

Serves –

- 28 students.