

Goat's cheese and raspberry tarts

Makes 4 individual tarts

Takes about 35 minutes

Ingredients

300g le petit oeuf's spelt rough puff pastry

100g Goat's cheese log, crumbled

100g Raspberries, halved

1 tablespoon chopped thyme

10 pitted black olives, roughly chopped

1 egg

A pinch of spelt flour for dusting



Directions

Pre heat your oven to Gas Mark 5, 190°C or 170°C fan.

Clear a large space on your worktop and clean it thoroughly, also put your rolling pin in the fridge.

In a bowl, mix together the goat's cheese, raspberries, thyme and olives with a little bit of salt and pepper

Lightly dust the worktop and then roll out your pastry into a rectangle just under A4 (21cm x 29.7cm) in size.

Using a very sharp knife or a pizza wheel, cut the pastry into four rectangular pieces, about 12cm x 8cm and place on a baking sheet lined with greaseproof paper (put the off cuts back in the fridge - see box below!). Score a line gently about 1.5cm in from the edge of the pastry, taking care not to cut all the way through.

Split the cheese mixture evenly between the four pieces of pastry, piling it centrally within the border you marked on the pastry. In a mug, beat the egg and then use a pastry brush to paint it outside the border you made.

Place in the oven for 25 minutes