

Aubergine pesto tart

Takes 1 hour 30 minutes, serves 8 and uses a a griddle pan and baking sheet

INGREDIENTS

375g puff pastry, either shop bought, or my spelt rough puff recipe.

120g traditional pesto, either shop bought or my Traditional Italian pesto recipe.

2 aubergines

Olive oil

DIRECTIONS

Pre heat the oven to Gas Mark 5, 191°C or 171°C fan, with a baking sheet bigger than a dinner plate in the oven.

Heat a grill/griddle pan over a medium heat and slice the aubergines into 1cm thick rounds. Brush lightly with olive oil on both sides and cook them for a few minutes each side in batches, so that they have char marks on both sides. When cooked, transfer to a bowl covered with cling film.

Roll the pastry out into a square slightly larger than a dinner plate, to a thickness of about 3-5mm (a £1 coin is 3mm thick). Lightly place a dinner plate on top, upside down, and cut around the edge of the plate, removing the excess pastry and the plate once cut.

Place the round of pastry onto a piece of baking paper, then spread the top with 120g pesto, leaving a 1cm border at the very edge. Place the cooked aubergine slices on top in circles, starting from the outside, moving in. Use the larger slices in the outer ring, saving the smallest for the inner ring.

Slide the tart, whilst still on the baking paper onto the heated baking sheet from the oven. Place in the oven and cook for 30-35 minutes until lightly browned.

Remove from oven and eat!

When you make the base of the tart, don't throw the pastry offcuts away, just quickly wrap them and put them back in the fridge.

When your tart is in the oven, roll the remaining bits of pastry out into a rough square 2-3mm thick, about 15-20cm long, the width just needs to be whatever you can make it from the available pastry. Coat the top with cinnamon and cover it liberally with demerara sugar, using the rolling pin to press it in. Roll the pastry up tightly, like a swiss roll, then slice into 1cm thick rounds. Lay these out on a baking sheet lined with baking paper and squish them down slightly. You can also sprinkle a bit more sugar on at this stage. Cook in the oven for about 15 minutes and you will have some superbly tasty palmier biscuits!

