

Tomato Tart

Funnily this is the only vegetarian main in this book (or it can be a starter, or yet another accompaniment to a summer BBQ), and I don't think I've ever made it. No need, Mother, Becca and Olly have made it for me loads. I really thought the cheesy base was going to be Boursin, so I'm surprised to see it isn't. I think that would work well too, if you were in a hurry. (jojo)

Boursin does work brilliantly, and I made the one in the picture with the peppery boursin and it was lovely. (Becca)

Of course you can use Boursin, or the herby philly – all work. Drizzle some olive oil over it before you cook if you feel the tomatoes are not as ripe as they should be (Olly).

Ingredients

350g puff pastry

1.5kg ripe tomatoes, all around the same size

150g mascarpone cheese (I think we have established that this could be any other soft cheese and herb combo that you have to hand)

50g parmesan, freshly grated

1 bigish bunch fresh basil, leaves picked and sliced

S&P

Method

Preheat the oven to 200°C

Roll the pastry to a circle slightly larger than 30cm in diameter. Put the pastry circle on a tray and let it rest in the fridge for 20 minutes or so while you prepare the tomatoes. Remove the cores from the tomatoes and slice them about 5mm thick. Keep all the slices together and put the ends on a separate pile.

Mix the mascarpone with the parmesan and basil and season well. Spread the mascarpone across the centre of the pastry circle, leaving about 10cm at the edges. Layer the sliced tomatoes around the outside of the cheese, making a full circle each time. Tuck the tomato ends under each layer to prevent them caving in, then continue toward the centre. Put the last slice right in the middle.

Bake the tart in the oven for 30minutes, then turn the oven down to 150°C and bake for a further 45 mins. When cooked there should be almost no liquid left in the tomatoes, and the pastry base will be crisp.

