

## Goat's cheese tart & tomatoes

Delia Smith flavours her goat's cheese tart with chopped thyme, which tastes great, but it tastes just as good when flavoured with fresh rosemary. This is one of those really easy to make dishes that can be a starter or main meal that can be served either warm or hot straight out of the oven with salad leaves such as rocket or watercress.

### To serve 4 people you will need:

- 1 x 375g pack fresh ready rolled puff pastry
- 5 oz (150g) soft goat's cheese
- 4 large ripe tomatoes
- 2 sprigs rosemary-chopped fine
- 2 cloves garlic-chopped fine
- 1 tablespoon olive oil
- 1 egg-beaten for egg wash
- Salt and freshly ground black peppercorns to season.

### Method:

- Turn the oven to 190°C, 375°F or gas mark 5.
- Using a sharp knife carefully score a line on the puff pastry about ½ inch (1cm) in from the edge all the way round.
- Mix the goat's cheese with the garlic, chopped rosemary, salt and black pepper, then carefully spread the mix over the surface of the pastry right up to the line.
- Slice the tomatoes and arrange on top of the cheese, in an overlapping pattern.
- Brush the pastry edges with egg wash and drizzle oil over tomatoes.
- Bake for about 45 minutes or until the pastry has puffed up all round the edges and turned a golden brown.