

June IN THE ISSUE



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COVER RECIPE ❖

Courgette & tomato tart

SERVES 6

- 550g all-butter shortcrust pastry**
- 4 medium courgettes, thinly sliced**
- 1 branch of vine-ripened tomatoes**
- 2 tbsp olive oil**
- juice of 1 lemon**
- 3 garlic cloves, peeled, crushed**
- 3 free-range eggs**
- 140ml double cream**
- 100g Parmesan cheese, grated**
- handful of torn basil leaves**
- salt and black pepper**
- 2 tbsp dill sprigs, 1 tbsp chopped**
- 100g cacioricotta, crumbled, or feta if unavailable**

❖ Denotes **on the cover**

Preheat the oven to 190°C/Gas Mark 5. Roll out the pastry to 1cm thickness and use to line a rectangular tart tin (34x12cm). Blind bake for 15 minutes, then remove the beans and paper for a further 10 minutes. Cool. Reduce the oven to 180°C/Gas Mark 4. Heat the oil in a frying pan and brown the courgette on each side. Add the lemon and garlic, until the juice evaporates. Arrange in the tart case. Beat the eggs and cream together. Add the Parmesan, basil, chopped dill and half the cacioricotta. Season, then pour over the courgettes. Put the tomatoes in a roasting tin with some olive oil. Scatter the tart with the remaining cheese and dill. Bake both tart and tomatoes for 25 minutes. Place the tomatoes on the tart and cool slightly.

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