

August IN THE ISSUE



Cover recipe

Tomato and mascarpone tart

SERVES 8

550g all-butter shortcrust pastry

for the filling

4 free-range eggs

10 large ripe plum tomatoes, thickly sliced

1 garlic clove, peeled, finely chopped

1 tbsp fresh oregano, finely chopped (optional)

250g mascarpone

25g Parmesan, finely grated salt and freshly ground black pepper

Preheat the oven to 200°C/Gas Mark 6. Roll out the pastry on a floured surface and use it to line a rectangular loose-bottomed tart tin (34x12cm). Prick the base, then line with baking paper. Fill with baking beans and bake for 10 minutes. Remove the paper and beans. Bake for a further 10 minutes.

Reduce the oven temperature to 190°C/Gas Mark 5. Beat the mascarpone and eggs together. Stir in the Parmesan, oregano and garlic. Pour into the pastry case and arrange the tomato slices on top. Bake for 30-35 minutes, until golden and just set. Leave to cool for 5 minutes, then remove from the tin and transfer to a wire rack. Serve warm or cold with rocket.



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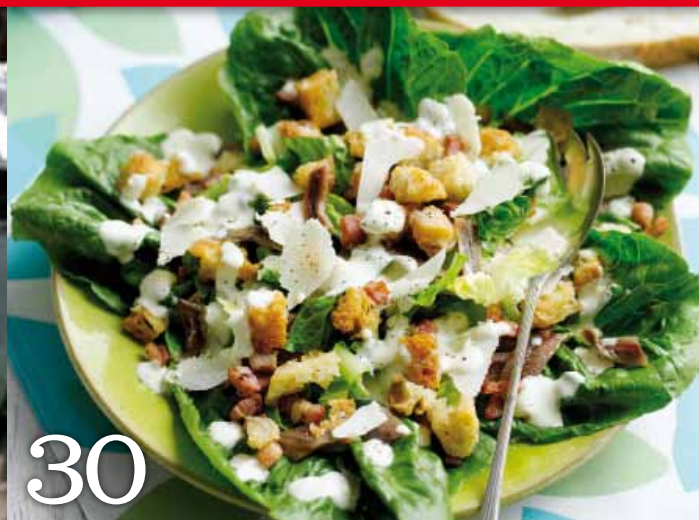
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