

# Recipe: Seasonal tart

## Ingredients:

- Ready-rolled puff pastry.
- 1 tbsp pesto or tomato puree.
- 3 seasonal vegetables or fruits.
- Cheese.
- Freshly chopped basil.
- 1 tsp olive oil.

Note: the seasonal ingredients will have been chosen by your pupils as part of their tart design.

## Equipment:

- Oven gloves.
- Aprons.
- Spare hair ties.
- Tea towels.
- Baking paper.
- Baking trays.
- Butter knives.
- Spoons.
- Peelers.
- Bowls to organise seasonal ingredients.
- Chopping boards (green).
- Oven(s).

## Method:

1. Preheat the oven to 200 °C, 180 °C fan or gas mark 6.
2. Prepare your chosen seasonal ingredients and place into bowls:
  - peel any tough outer skin;
  - remove pips, pith, stalks or seeds;
  - slice into chunks no smaller than 2 cm thick.
3. Take a rectangle of ready-rolled puff pastry and place it on a piece of baking paper.
4. Score a 1 cm margin around the edge of the puff pastry using a butter knife, careful not to cut through the pastry or baking paper.
5. Using the back of a spoon, spread a layer of pesto or tomato puree in the centre of your puff pastry, avoiding the 1 cm margin.
6. Arrange your prepared seasonal ingredients evenly on top of the pesto or tomato puree.
7. Grate and sprinkle, or tear the cheese and scatter it on the pesto or tomato puree.
8. Rip some basil leaves up and spread them over the cheese.
9. Drizzle some olive oil over the top of your tart.
10. Lift the tart, with the baking paper underneath, on to a baking tray.
11. Using oven gloves, place the baking tray into the pre-heated oven.
12. Bake the tart for 15–20 minutes until the vegetables are tender and the pastry is golden brown.
13. Monitor the tart carefully, if it requires more time, to avoid it burning.
14. Using oven gloves, remove the baking tray from the oven and place on a wire rack to allow the tart to cool for 10 minutes.

## Notes:

- Take the ready-rolled puff pastry out of the fridge at the latest point possible to avoid the butter melting and the pastry becoming too sticky to manage.
- Cut the pastry into rectangles, one per pupil. These can be as large or small as you wish but we recommend approximately 20 x 15 cm in size.
- Using baking paper underneath each puff pastry rectangle will make moving the tart onto the baking tray much easier for the pupils to do independently.
- Check for any dietary requirements: allergies, diets or religious restrictions.