

June Recipe

Roast Vegetable Tart with Parmesan Pastry

I like to make this tart in the summer. It has a very crisp, cheesy pastry and wonderfully sweet vegetables. The Roquefort is quite strong so if you fancy it a bit milder try something like smoked Gouda.

SERVES 6

**FOR THE PASTRY:**

200g (7oz) plain flour
100g (3½ oz) butter, straight from the fridge
100g (3½ oz) grated Parmesan 1 egg
½ tsp Dijon mustard

FOR THE FILLING:

1 red pepper, chopped into 3cm (1in) squares
300g (10oz) butternut squash, peeled, seeded and chopped into 3cm (1in) squares
1 parsnip, peeled and chopped into 3cm (1in) squares
1 sweet potato, peeled and chopped into 3cm (1in) squares
½ fennel bulb all peeled or trimmed and chopped into bite-sized pieces
1 tsp each of dried rosemary and thyme, crushed
2 tbsp olive oil
Salt and freshly ground black pepper
100g (3½ oz) Roquefort

First, make the pastry by putting the butter and flour into a food processor. Blitz until you have what looks like breadcrumbs. Then add the

Parmesan and give it a quick blast. Add the egg and mustard and whiz it until it forms a ball of dough. Wrap it in clingfilm and chill for at least 1 hour, but give it time to warm up to room temperature before you use it. The dough can be kept for 3 days in the fridge, or in the freezer for 3 months.

Preheat the oven to 240°C (475°F/ Gas 9). Put all of the vegetables into a baking tray with the herbs and oil. Season and then shake the tray to distribute the oil, herbs and seasoning evenly. Place the tray in the oven and bake for 40 minutes, flipping them over once after 20 minutes so they come out of the oven nicely roasted and evenly browned on all sides. When they are finished, remove from the oven and set aside. Turn the oven down to 200°C (400°F/ Gas 6).

Butter a large flan tin. Roll out the pastry and line the tin with it. Prick the base with a fork and cover with foil. Bake it for 20 minutes and then remove from the oven. Place all the vegetables into the pastry base and crumble the Roquefort evenly over the top. Pop the pie back in the oven for 5 minutes or until the cheese is melted and oozing. When the pie is ready, remove it carefully from the tin and place it on a large plate.

I like to serve with an endive and walnut salad.