



Tomato & Chorizo Tart

Impress your guests with a handmade, home-baked savoury tart is an exciting dish to put on the table. Although the thought of making your own pastry may seem unnerving, this recipe is here to put your mind at ease. There is no pricking, blind-baking or finicky lining involved!

Ingredients

SERVES 4 – 6

Pastry

375 ml (1½ cups) cake flour
75 ml (5 tbsp) cold butter,
cubed
50 ml finely grated pecorino
cheese
10 ml (2 tsp) chopped fresh
rosemary
125 ml (½ cup) smooth
cottage cheese
1 egg, beaten

Filling

100 g chorizo or any other
spicy sausage, sliced
400 g cherry tomatoes,
halved
5 ml (1 tsp) chopped fresh
rosemary
2,5 ml (½ tsp) smoked
paprika or 5 ml (1 tsp) sweet
paprika
black pepper to taste
50 ml coarsely grated
pecorino cheese

Method

- 1. Pastry:** Place flour, butter, cheese and rosemary in a food processor and blend until it resembles coarse breadcrumbs. Add cottage cheese and egg and mix until it forms a ball soft of pastry.
- Gently press pastry into a circle the size of a side plate, and cover with plastic wrap. Refrigerate for 30 minutes.
- 3. Filling:** Heat an AMC 24 cm Chef's Pan over a medium temperature until the Visiotherm® reaches the first red area. Fry sausage for a few minutes or until aromatic. Remember that the sausage is quite fatty, so oil should not be necessary. Add tomatoes and sauté until the skins begin to burst.
- Stir in the rosemary and paprika and season to taste with pepper. The sausages are quite salty, so salt is also not necessary.

Reduce the heat, cover with a lid and simmer for 5 minutes so that the tomatoes form a sauce. Spoon out and allow to cool.

5. Preheat the oven to 200 °C. Spoon filling into a 22 cm, shallow tart dish and sprinkle with cheese.

6. On a lightly floured work surface, roll out pastry into a circle that is big enough to overlap the edges of the tart dish. Place pastry over the filling and fold in, in between the filling and the dish.

7. Bake for 30 minutes or until the pastry is golden brown. Allow to stand for a few minutes until the sauce has been absorbed a bit.

8. Place a plate over the tart dish and turn out in one quick turn. The pastry will now be on the bottom, with the tomato filling on top. Serve as a light meal with a green salad.

TIPS & VARIATIONS:

- If chorizo is not available, use 125 g bacon. Halve and pit 8-10 olives and add to the filling.
- If you have frozen the pastry, defrost overnight in the fridge and use as described.
- Make a sweet pastry: Leave out the cheese and herbs and add 30 ml (2 tbsp) soft brown sugar.
- Cut the pastry into strips, twist and place on a baking tray. Bake at 200 °C for 10 minutes or until golden brown. Serve as cheese straws with drinks or a cocktail. You could even sprinkle a little extra rosemary over them before baking.