

Summer Tart with New Potatoes

& Salad

Serves 4

89p per serving*



You'll need:

- 1 packet of ready rolled puff pastry
- 2 tomatoes
- 1 teaspoon of lazy garlic
- A good pinch of chilli powder (*optional*)
- ½ teaspoon of Italian herbs
- 2 heaped tablespoons of tomato puree
- Cracked black pepper (*to season*)
- A heaped tablespoon of dairy free cream cheese (*a garlic and herb flavour works well*)
- Fresh Rocket
- 400g new potatoes
- A little dairy free butter



How to do it:

Unroll your ready rolled puff pastry sheet and lay out onto a large flat baking tray (make sure that you have baking paper underneath or that you have lightly oiled your tray!)

To mix the sauce, pop your tomato puree, garlic, Italian herbs and chilli powder (if using) into a bowl with about 70mls of boiling water – mix well to combine the ingredients. Next, spread the sauce mixture all over the surface of your pastry sheet before then evenly laying out your sliced tomatoes.

Take small little blobs of your dairy free cream cheese and evenly spread over your tart before then sprinkling a good pinch of black pepper over the surface. Oven bake at 200°C for about 20 minutes – or until the pastry has puffed up and turned golden at the edges and is crisp underneath in the centre. – Your cream cheese should have melted and helped to create a tasty saucy flavour.

While your tart is baking, wash and chop your potatoes into 1-inch pieces. Pop on to gently simmer for about 10 minutes (or until cooked) before draining, seasoning with a little sea salt and black pepper and adding a little bit of dairy free butter for extra decadence.

Serve your tart on a large platter, sliced up with handfuls of fresh rocket on top and your cooked potatoes on the side for a simple sharing family dinner.