



Recipe of the Week

CHEDDAR, APPLE, & ROSEMARY TART

Ingredients

- 1 tab olive oil
- 1 leek thinly sliced
- 1 tab chopped rosemary
- 1 tab sherry vinegar
- 3 Granny Smith apples, peeled, cored, thinly sliced
- 375 g block butter puff pastry
- 1/3 cup crème fraiche
- 200g grated cheddar

Method

1. Preheat oven to 200C, heat oil and gently fry leek, until soft.
2. Transfer to bowl and add the rosemary, vinegar and sliced apple.
3. Toss to combine, then season with salt and freshly ground black pepper.
4. Set aside.
5. Roll out pastry into a 35 x 25cm rectangle.
6. Spread the crème fraiche over the pastry, leaving a 4cm border.
7. Sprinkle half the cheddar over the crème fraiche, then scatter with the apple mixture.
8. Sprinkle remaining cheddar over the top.
9. Fold in the pastry border, pressing gently to secure.
10. Bake for 25 – 30 mins or until the filling is set and the pastry is cooked and browned.

Recipe courtesy Cuisine magazine & NZ Gardener