



Recipe of the Month

Laceys Cows cheese tart with Potato & Spring Onion

Ingredients

- 3 large (about 700g) white potatoes
- 500g block frozen puff pastry, thawed
- Flour, for dusting
- 6 tbsp extra-thick double cream
- 100g Laceys Cows cheese, grated
- Bunch of spring onions, finely sliced

This takes just 20 minutes to make and 25-30 minutes to bake.

Method: How to make Laceys Cows cheese tart with Potato and Spring onion.

1. Peel the potatoes and cut into 3mm-thick slices. Cook in a pan of boiling water for 4 minutes or until just tender but still holding their shape. Drain carefully so they don't break up, then set aside to cool and dry on a clean tea towel.
2. Meanwhile, preheat the oven to 200°C/fan180°C/gas 6. Roll out the pastry on a lightly floured surface to a thin, about 36cm square. Using about a 16cm plate or bowl as a template, cut out 4 pastry circles and pop onto 2 large, non-stick baking sheets. Discard the pastry trimmings.
3. Arrange half the potatoes on the pastry circles, leaving a small border all around. Spread the potatoes with half the cream, season and crumble over half the cheese. Top with nearly all the onions (save the rest for garnish) and the remaining potatoes. Sprinkle with the remaining cheese, and then place a small dollop of the remaining cream in the centre of each. Season with black pepper only.
4. Bake the tarts for 25-30 minutes, swapping the trays over in the oven halfway, until the pastry is cooked and golden and the topping is melting. Cool on the trays for about 5 minutes, and then transfer each to a serving plate. Top with the reserved spring onions to garnish. Serve with a mixed green salad.

These are so easy and they will bring a smile to every vegetarian's face. If you are not a vegetarian, try a simple twist and add diced Pancetta.

Equally delicious served cold...

Simon Lacey