



Cornish Larder Figgy Pudding chutney, goats cheese and pistachio tart.

Created by Kass Rosewell

Pre heat oven 200c

Unroll you puff pastry, score around the edge to make an even border (So that when it bakes it creates a crust) If your feeling a little fancy you can cut through two opposing corners of the pastry and cross over to create a beautiful twist in the corners. Make sure you seal the pastry that's onto with a little of the beaten egg.

Prick the pastry bottom generously with a fork, spread over a layer of the delicious figgy pudding chutney so it's there's an even amount then crumble over the goats cheese, season with salt and pepper then glaze the crust with the beaten egg.

Place in oven for 14 minutes or until the pastry is crisp and the goats cheese is just browning on top.

While the tart is cooking toast off the pistachios and when the tart is ready sprinkle straight over the top. Shredded Sprout, Cornish larder cranberry and mulled wine relish woldof inspired winter salad.

This delicious simple salad also works really well as a filling in a turkey sandwich or as an upgrade to your Christmas beige buffet.



INGREDIENTS

1x roll of ready made puff
pastry

175g of soft goats cheese

50g Green sliced
pistachios

1x egg beaten