

Delivering a World of Flavour



Marinated Artichoke, Roast Pepper and Goats Curd Tart

- 1 Pkt Careme Sour cream shortcrust pastry
- 1x Jar Cecilia Marinated Artichokes
- 1x Jar Cecilia Roast Peppers
- 1x Tub Eureka Goats Curd
- 2 Tables Chopped Italian Parsley
- 3 x eggs
- 100ml cream
- For a 23cm Flan Tin

Recipe

1. Preheat oven to 180C
2. Unroll pastry and lay over flan tin, press the edges in
3. Cover with baking beads or rice and blind bake for 15-20min or until base in is cooked
4. In a bowl drain the artichokes and peppers add the chopped parsley
5. Place in the tart shell spreading out evenly
6. Whisk eggs and cream together and season
7. Pour egg mix into tart base
8. Using a teaspoon dollop 6-8 spoons of goats curd around the tart
9. Place in oven for 20 mins or until egg is set
10. Cool before serving