



ROASTED VEGETABLE & CREAMY SHEESE TART

Prep. time 20 minutes | Cooking time 45 minutes

A savoury tart that uses our popular Spring Onion & Cracked Black Pepper Creamy Sheese. You can be sure you'll enjoy every mouthful of this healthy vegan tart – we know we did! It's a perfect main or accompaniment for your vegan banquet.

Ingredients

¾ to a whole 255g tub of Spring Onion & Cracked Black Pepper Creamy Sheese
3 medium red onions
3 peppers
170g small button mushrooms
2 tablespoons tomato paste
25g bunch of fresh basil
Salt and pepper to taste
320g short crust pastry sheet



Cooking Method

Preparation

Once your pastry is at room temperature, lightly grease a 12 inch flan dish (with removable base) and gently line with your pastry. Gently prick the bottom of tart case with a fork all over. Thinly slice onions and peppers. Wash mushrooms

Method

In a pan, over a medium heat, heat 2 tablespoons of oil and sweat mushrooms for 5-7 minutes. Once cooked take out of pan and set aside to cool.

Put another tablespoon of oil in the pan and add your onions and peppers, sweat gently for 10-15 minutes until onions and peppers are completely softened then add tomato paste and 2 tablespoons of water, season to taste, stir well and take off heat. Tear in your basil leaves and mix well.

Allow your mixture to cool completely before filling the prepared tart case with the mixture, then arrange your cooked mushrooms on top of the mix and dollop teaspoon sized balls of Spring Onion & Cracked Black Pepper Creamy Sheese over the mix.

Bake in a pre-heated oven at 200°C for 35-40 minutes until pastry is golden.

Serve hot with vegetables or salad or enjoy the next day cold with chutney.