

## Roasted Heirloom Tomato Tart by Fairmont The Palm

---

- Total Time: 40 minutes
- Cook Time: 20 minutes
- Serves: 4

### Ingredients:

- Ready rolled puff pastry
- 300g mixed organic heirloom tomatoes
- 1 red onion, sliced
- 1 tsp chopped tarragon leaves
- 2 tbsp extra virgin olive oil
- micro greens
- Salt and pepper to taste
- 100g goat cheese
- 1/3 cup cream
- 40g feta cheese

### Method:

- Pre-heat oven to 220°C
- Roll the puff pastry sheet to the size 25x40cm
- Using a sharp knife, score a borderline on the pastry about 3cm from the edge
- Bake the pastry for 8 minutes until it has risen to three times the size in height and starting to brown
- While baking, slice heirloom tomatoes and mix with salt, pepper and olive oil
- Remove from the oven and let rest for 10 minutes
- Mix the goats cheese, cream and chopped tarragon leaves together until consistency is thick and spreadable
- Spread the goats cheese mix onto the base of the tart

- Arrange the tomatoes and onions on top of goat cheese spread and put back in oven for 12 minutes.
- Garnish with crumbled feta and micro greens and serve.