



Eggplant pesto tart

Type: Freeform tart

Garden Harvest: eggplants, basil, thyme, eggs

Recipe Source: Australian Good Food

Equipment:

Food processor
Scales
Measuring spoons & cups
Grater
Clingwrap
Large baking dish
Rolling pin
Oven tray
Chopping board
Knife
Small bowl & pastry brush

Ingredients:

Filling

5 lebanese eggplants, cut into 1cm slices
2 tablespoon olive oil
 $\frac{3}{4}$ cup basil pesto
200g bocconcini, thickly sliced
4 tablespoons parmesan, finely grated
2 tablespoon thyme leaves

Cheese pastry

450g unbleached Demeter flour
120g parmesan, finely grated
300g chilled butter, chopped
1 duck egg or 2 chicken eggs
4 tablespoons milk

What to do:

- * Preheat oven to 220 degrees or 200 for a fan forced oven.
- * Place flour, parmesan and butter into the food processor and process until mixture resembles fine breadcrumbs. Add milk and egg and season with salt and pepper. Pulse until mixture just comes together. Form into a disc, wrap in clingwrap and chill in fridge for 30 minutes.
- * Line 2 baking trays with baking paper. Place eggplant on one baking tray and brush with oil.
- * Bake for 20 – 25 minutes, until golden.
- * Reduce oven to 190C or 170C fan. Roll out 2 pastries on a lightly floured surface until 5mm thick round. Spread pesto over pastry leaving a 3cm boarder. Arrange bocconcini and eggplant over pesto. Scatter over half the parmesan and thyme. Gather up edges of pastry and gently pleat around eggplant. Bake for 35 minutes, until pastry is crisp and golden.

Eggplants

Eggplants are also called aubergines. Their common colour is purple but heirloom varieties are also available. The eggplant carries very little flavour on its own so is best accompanied with lots of herbs and garlic to add flavour.

