Christmas Tart:

Ingredients:
- 200g 400g Tomatoes, sliced
- 2 red onions, cut through the root into 8 wedges
- 4tbs olive oil
- Pinch of caster sugar
- 4 sheets of puff pastry, thawed
- 100g soft goat’s cheese
- ½ cup green onion jam
- ½ butternut pumpkin chopped into small cubes and roasted

1. Preheat over to 220 degrees
2. Place pumpkin cubes in a baking dish, add olive oil and sea salt, toss, then place in oven until soft and brown.
3. Place the tomato slices and onion wedges in a bowl, then add the olive oil.
4. Gently stir together, and then add the sugar and season with sea salt and freshly ground black pepper. Set aside
5. Roll out the pasty into a 4mm-think 25cmx30cm rectangle and transfer to a baking tray. Place green onion jam, pumpkin, and tomato and onion on the pasty in rows, leading a 1cm border all the way round. Dot spoonfuls of the goat’s cheese at regular intervals on top of the tomato and onion.
6. Bake for 20-25 minutes until the pastry is golden and the tomato is cooked through and bubbling hot.
7. Remove from the oven and drizzle with pesto, then slice and serve immediately.