

Still-life tart

This pretty-as-a-picture goat's cheese tart will be a real talking point. Feel free to vary the topping with whatever vegetables and herbs you have on hand.

1 king mushroom
1 spring onion
2 tsp olive oil
1 cup (250g) mascarpone
150g soft goat's cheese
20g unsalted butter,
softened
3 eggs
300ml thickened cream
About 10 enoki mushrooms
3 dill sprigs

Pastry

1½ cups (250g) plain flour
125g chilled unsalted
butter, chopped
2 egg yolks

For the pastry, place flour and butter in a food processor with ½ teaspoon salt and whiz until fine crumbs. Add egg yolks and ¼ cup (60ml) iced water. Process until the mixture comes together in a smooth ball. Enclose in plastic wrap and chill for 30 minutes.

Lightly grease a 27cm x 19cm loose-bottomed tart pan. Roll the pastry out on a lightly floured surface until 5mm thick, then use it to line the tart pan. Chill for a further 30 minutes.

Preheat the oven to 180°C.

Line the pastry case with baking paper and fill with pastry weights or uncooked rice. Bake for 10 minutes, then remove weights and paper and bake for a further 3 minutes until pastry is golden and dry. Set aside.

Slice the king mushroom lengthways and place on a baking tray with the spring onion. Brush with the oil and roast for 5-6 minutes until the spring onion begins to wilt. Set aside.

Meanwhile, place mascarpone, goat's cheese, butter, eggs and cream in a food processor and whiz until smooth. Season, then pour into the tart case and bake for 10 minutes or until just starting to set. Arrange the king and enoki mushrooms, spring onion and dill sprigs on top of the tart and bake for a further 15 minutes or until the filling is set. Serve warm. Serves 4-6