

## 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 oven 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 pastry into a 4mm-thick 25cmx30cm rectangle and transfer to a baking tray. *Place green onion jam firstly on pastry*
6. Arrange the tomato <sup>pumpkin</sup> and onion on the pastry in rows, leaving a 1cm border all the way round. Dot spoonfuls of the goat's cheese at regular intervals on top of the tomato and onion
7. Bake for 20-25 minutes until the pastry is golden and the tomato is cooked through and bubbling hot.
8. Remove from the oven and drizzle with pesto., then slice and serve immediately