



Sumptuous
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Classiccombo

EASY IDEAS FOR HOME COOKING

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As the weather heats up, our garden becomes a salad ripe for picking - think artichokes, lettuce, rocket, spinach, spring onions, snow peas, beans, melons and strawberries. It's the perfect weather for picking and planting in readiness for the summer abundance of tomatoes, basil, capsicum, chilli, aubergines and zucchini. Late spring brings on the early tomatoes and basil ... and the start of alfresco dining.



Producers' pesto

Serves 4 - ideal for a simple and fresh warm evening dinner.

- 2 bunches of mixed basil**
- 1 bunch parsley**
- 1 cup almonds**
- 1 tomato peeled and chopped (to peel, score the base and boil the tomato briefly)**
- ½ chilli, chopped**
- ½ cup of cheese (parmesan)**
- extra virgin olive oil - enough to make a smooth paste**

Remove stalks from basil and parsley, discard. Place basil and parsley leaves, almonds, tomato and chilli in a food processor (or use a hand mill) and blend while pouring in a drizzle of olive oil.

Keep pouring in oil to gain a moist texture that holds together, not too wet.

Then add cheese a bit at a time and pulse the processor to combine. Mix into piping hot pasta, adding a little of the pasta cooking water to loosen and warm the pesto.

“Celebrate warmer days with tomato tart and basil pesto.”

Tomato tart

Serves 10 as a light lunch with a crisp green salad - ideal for picnics and alfresco buffets.

Make at least half an hour ahead of serving for a warm dish, or a day ahead served cool for picnics.

- 12 large very ripe tomatoes (or more to fit your pan)**
- 2 tsp Murray River pink salt flakes**
- 2 tsp freshly ground pepper**
- 4 tsp raw sugar**
- 1 lemon**
- 4 red onions, very finely sliced**
- 100ml extra virgin olive oil**
- 200g Woodside Cheese Wrights goat milk chevre**
- bunch of basil leaves**
- handful of flat-leaf parsley leaves**

- For the pastry**
- 120g plain flour**
- 100g finely cubed, unsalted butter**
- 60g thick sour cream**

Slice the tomatoes lengthwise and place skin-side down, in a single layer on a baking tray lined with baking paper. Sprinkle the tomatoes with salt flakes, pepper, sugar and a squeeze of lemon juice over the cut surface. Place in a low (120°C) oven for about 4 hours, until the tomatoes have dried and lightly caramelised (they should be plump, not fully dried out). Fry onions gently in olive oil in a large pan until caramelised. Drain off the oil.

For the pastry

Combine flour, butter and sour cream in a food processor and pulse until the mixture knots into a ball around the blade. Pat into a flat circular disk. Cover with cling wrap and refrigerate at least one hour before rolling.

To assemble

Place the tomatoes flesh-side down, close together in a circle in the base of a heavy cast iron frying pan lined with baking paper. Tear the basil leaves and scatter over the tomatoes. Cover the tomatoes with the onions, then spoon or crumble the cheese over the onions.

Roll the pastry 2 centimetres wider than the pan. Place pastry on top, trim the edge and tuck snugly around the edges of the pan. Return to the fridge for 30 minutes before baking.

Bake in a 220°C oven for about 25 minutes until the pastry is golden and crisp. Invert tart onto a board or plate and serve within 30 minutes. If refrigerating for a picnic the following day, bring the tart to room temperature at least 1 hour before serving.