

**EAT THEM
TO DEFEAT THEM**



BENEDICTS

Richard Bainbridge's Tomato Tart

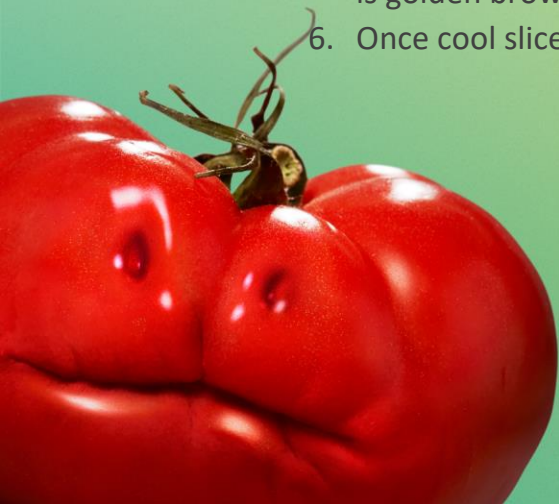
This delicious recipe has been supplied to us by our friend and fellow Proudly Norfolk member Richard Bainbridge, Chef Patron at Benedicts in Norwich. Such a simple yet tasty way to 'defeat' tomatoes!

Ingredients

1 x	Pack of Puff Pastry
10 x	Heritage Tomatoes (various colours)
3 x	Sprigs of Fresh Thyme
	Sea Salt
	White Pepper
	Olive Oil
	Salad Leaves

Method

1. Pre-heat the oven to 185°C.
2. Line a baking tray with baking parchment. Unroll the pastry on to the tray and score with a sharp knife in a criss-cross leaving a 2cm border around the outside of the pastry.
3. Place a large pan of water on the hob and bring to the boil, drop your tomatoes in and blanch for 20 seconds or until the skin starts to peel, then put them in to ice cold water to cool.
4. Once cooled, peel the skin off the tomatoes and slice them about 1cm thick, arrange them on the pastry with the border. Sprinkle the sprigs of thyme on top, season well with salt and pepper then lastly brush lightly with olive oil.
5. Place the tray into the oven and bake your tart for 20 minutes until the pastry is golden brown. Remove from the oven and allow to cool.
6. Once cool slice your tart and serve with dressed salad leaves.



ROAST 'EM