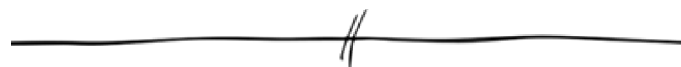




## OPEN MEDITERRANEAN TART WITH BOURSIN



MINUTES TO PREPARE  
25



MINUTES TO COOK  
20



SERVES  
2-4

### INGREDIENTS

**1 large courgette** washed and thinly sliced on the diagonal  
**1 aubergine** washed and thinly sliced on the diagonal  
**3 vine tomatoes**, thinly sliced  
**Small handful of chopped chives**  
**50g garlic and herb boursin cheese**  
**2 tablespoons rapeseed oil**  
**1 tablespoon pesto**  
**320g puff pastry** (I use ready to roll Jus Roll)  
**Maldon Sea Salt**  
**Good grind of black pepper**

### LET'S GET COOKING

- 1 Preheat the oven to 200/400/gas 6.
- 2 First roast the courgettes and aubergines to release their water and enhance their flavour. Line a roasting tray with baking paper. Layout the vegetable slices without overlapping them. You may have to do this in batches. Drizzle over 2 capfuls of oil and season with salt and pepper.
- 3 Roast for 20 minutes, turning occasionally, until they start to wilt and soften.
- 4 Once the vegetables are ready, take the out and place them on the side.
- 5 Turn down the heat to 180/350/gas 4 and roll out the pastry on to the baking sheet. Spread the pesto thinly over the pastry and layer over the courgettes, aubergines and tomatoes. Scatter over the boursin and chives and bake for 20 minutes or until golden. This teams up beautifully with a sharply dressed green salad.

*"For most things I am an advocate for homemade. But when it comes to puff or filo pastry I buy it every time. I am delighted that Just Roll now do an exceptional gluten-free alternative. This open tart is perfect for dinner or lunch – and what's not to love about boursin!"*