

# PEA & GOATS CHEESE TARTS

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Serves 8

## INGREDIENTS:

2 Sheet shortcrust pastry  
2 ½ cups (300g) peas  
10 g unsalted butter.  
Pinch of caster sugar  
1 egg, plus 1 an egg yolk  
2 Tbsp chopped mint  
200ml double cream  
120g soft goats cheese

## DIRECTIONS

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Pre-heat the oven to 180°C. Quarter each pastry sheet and use to line eight 10cm loose bottomed tart pans. Place in the freezer for 10 minutes to chill (or the fridge for around 30 minutes)

Meanwhile cook the peas in a pan of salted, boiling water with butter, sugar and a pinch of salt for 3-4 minutes until tender. Drain, cool slightly then purée half the peas in a food processor until smooth. Transfer all the peas to a bowl then add the egg, yolk, mint and cream Beat well with a fork or spoon to combine then stir in ¾ of the goats cheese. Season and set aside.

Place the tart pans on 2 trays. Prick the pastry bases with a fork then line with baking paper and baking beans. Blind-bake the tarts for 8 minutes or until golden around the edges. Remove the baking beans and paper and bake for a further 2-3 minutes until golden and dry.

Divide the pea mixture among the tarts and scatter with the remaining cheese. Bake for 20-25 minutes until set.

Serve warm at room temperature and enjoy with a homegrown salad!