



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Late April 2021

A showstopper lunch Carrot, pesto and hazelnut tart

This tart is a lovely way to highlight the sweetness of carrots and they work so well with the pesto and hazelnuts. If you can find heritage carrots of different colours then this will be even more beautiful.

Enjoy hot or cold. Add some boiled potatoes and salad for a more filling meal.



Ingredients

- 1 sheet ready-rolled puff pastry (approx 375g)
- 6 medium carrots
- 1 tsp honey
- 1 tbsp olive oil
- 4 tbsp pesto (homemade or shop bought)
- 1 tbsp cream cheese
- 50g hazelnuts

You will need two baking trays, one lined with baking paper (ready rolled pastry is usually rolled in a sheet so use this!), a bowl, a chopping board and knife.

Serves 4

Method

1. Preheat the oven to 200 degrees.
2. Scrub the carrots (and peel if you need to) and trim. Slice in half lengthways and put on a baking tray. Mix together 1 tbsp olive oil, 1 tsp honey and some salt and pepper. Drizzle over the carrots and mix.
3. Roast the carrots in the oven for 30 minutes.
4. Roll out the pastry on the other baking tray. Fold the edges in to make a border round the edge of the pastry. Using a fork prick the bottom of the pastry. Bake the pastry in the oven (with no topping) for ten minutes and then remove from the oven (it may have puffed up a bit in the middle but don't worry).
5. In a small bowl mix the pesto and cream cheese together. Roughly chop the hazelnuts.
6. Spread the pesto mixture over the middle of the pastry (squashing it a little if you need to!). Add the cooked carrots followed by the chopped hazelnuts.
7. Return to the oven and cook for 15 minutes or until crisp, golden and delicious.