

Chorizo and tomato tart

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Chorizo and tomato tart

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This tart is surprisingly simple to make. Use frozen puff pastry or your favourite pastry recipe to make it extra special.

Ingredients (serves 4)

- 1 sheet good-quality puff [pastry](#)
- 1 free-range egg yolk mixed with a little milk
- 220 g good-quality chorizo sausages, thinly sliced
- 8–10 (400 g) tomatoes, sliced
- Sea salt and freshly ground black pepper
- 1/3 cup (80 ml) extra virgin [olive oil](#)
- 1 small handful basil, plus extra to garnish (optional)
- Micro [herbs](#) and flowers, to garnish

Method

Preheat the oven to 180°C fan-forced and line a baking tray with baking paper.

Lay the pastry sheet on the prepared tray and brush with eggwash.

Using a small, sharp knife, score a 1.5 cm border around the edge of the pastry sheet, taking care

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not to cut right through the pastry.

Prick the centre of the pastry sheet a few times with a fork.

Place a folded 20 cm square of baking paper in the middle of the pastry and gently weigh down with a small saucepan lid.

Blind-bake for 20 minutes, then remove the tray from the oven.

Remove the weight and baking paper, then line the pastry with the chorizo and the sliced tomato, overlapping slightly if you need.

Season with a little salt and pepper and drizzle over one tablespoon of oil, then bake for 25 to 30 minutes or until the pastry is puffed around the edges and golden brown.

Meanwhile, blend the basil and the remaining oil to a smooth paste, then season to taste.

To serve, drizzle the basil oil over the tart and garnish with extra basil or micro herbs and flowers, if using.

Recipe and images by [Katie Quinn Davies](#)

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