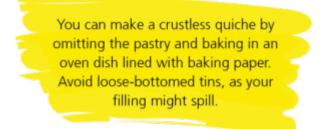
Less than 1 hour Serves 4 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Tart case:

- 1 packet (400g) PnP puff pastry Roasted carrots:
 - 2 packets (300g each) baby carrots (or 1 packet large carrots cut into sticks)
 - Glug olive oil
 - 1 tsp (5ml) cumin seeds
 - 2 Tbsp (30ml) olive oil + extra for dressing
 - 2 onions, chopped
 - 1 cup (250ml) milk
 - 2 logs (100g each) goat's cheese
 - 4 extra-large eggs
 - Salt and milled pepper
 - 1 packet (80g) watercress or rocket
 - Balsamic vinegar
 - Fresh thyme sprigs

Dukkah spice, for serving (optional)

Method



1. Roll out puff pastry on a floured surface so that it is slightly thinner, then line a 25cm tart tin.

- 2. Trim edges and blind bake at 160°C for 10 minutes. Cool and set aside.
- 3. Spread baby carrots on a baking tray.
- 4. Drizzle with olive oil, season and sprinkle with cumin seeds.
- 5. Roast for 15 minute, tossing occasionally, until cooked through.
- 6. Heat 1 Tbsp (15ml) oil in a pan and sauté onion until soft.
- 7. Blitz milk, cheese and eggs until smooth, using a stick blender. Season.
- 8. Spread onion on the base of the tart case, pour in the cheese mixture and smooth over the base.
- 9. Arrange carrots on top, drizzle with remaining oil and bake for about 25 minutes or until set.
- 10. Toss salad leaves with balsamic and olive oil.
- 11. Top tart with salad leaves and thyme, and sprinkle with dukkah before serving.

Cook's note: Can't find dukkah, make your own!

Toast 1 packet (100g) PnP raw cashew nuts in a dry pan with 2 Tbsp (30ml) sesame seeds, $\frac{1}{4}$ cup (60ml) sunflower seeds, 1 tsp each (5ml) cumin seeds, chilli flakes, smoked paprika and sea salt flakes until golden and fragrant.