

30 minutes

Serves 6

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Ingredients:

- 1½ packets (600g) shortcrust pastry
- Flour, for dusting
- 1 log (100g) goat's cheese, crumbled + extra for garnish
- 4 eggs, whisked
- 1 tub (250ml) cream
- 2 sprigs thyme, stalks removed
- Salt and milled pepper
- 6 purple Evita figs, halved (skin on)
- 1 tub (100g) blueberries
- Handful fresh mint and wild rocket
- Honey, for drizzling

Method:

1. Preheat oven to 200°C.
2. Roll pastry out to 3mm thick on a lightly floured surface.
3. Line 6cm x 10cm loose-bottomed tart tins with pastry and blind bake.
4. Combine goat's cheese, egg, cream, thyme and seasoning to make a custard.
5. Divide custard between tart shells, filling only $\frac{2}{3}$ full.
6. Place halves of 1 fig in each tartlet.
7. Bake for about 15 minutes or until set.
8. Top with blueberries, extra goat's cheese, mint and rocket.
9. Serve with a drizzle of honey.

Cook's note: Blind baking is when you par-bake your tart shell. Do this by pricking the tart base with a fork, cover the entire tart shell with baking paper and fill with dry rice or beans. This weighs down the pastry, keeping it from puffing up during baking.