Fresh Fig, Ricotta & Prosciutto Free-Form Tart

Ingredients

- 2 cups plain flour
- Pinch of salt and pepper
- 200g chilled butter, chopped
- 2 eggs
- 200 grams of goats cheese or ricotta
- 6 fresh figs, sliced length ways
- 4 slices of prosciutto
- Handful of rocket
- Drizzle olive oil and balsamic to serve

Method

1. Process flour, salt and pepper in a food processor for 5 seconds until combined. Add butter and process until like fine breadcrumbs. Add 1 egg and process until mixture comes together.

2. Turn out onto a lightly floured surface and knead gently until smooth. Form into a thick round disc and wrap in plastic. Refrigerate for 30 minutes.

3. Preheat oven to 200°c. Place a baking tray into the oven to heat. Roll out pastry between 2 sheets of baking paper to a 30cm round.

4. Spread goats cheese over pastry, leaving a 3cm border. Arrange figs over cheese, and cover with prosciutto. Fold border of pastry over towards centre. Lightly whisk remaining egg and brush over pastry border.

5. Transfer tart on paper to hot tray. Bake for 35 minutes or until pastry is golden. Serve with fresh rocket on top, drizzled with olive oil and balsamic.