

Bramley and Goat's Cheese Tarts

Serves 4

Preparation time: 10 minutes

Cooking time: 40 minutes

1 x 500g block ready-made shortcrust pastry

1 tbsp olive oil

1 large red onion

1 red pepper, deseeded and sliced thinly

2 cloves garlic, crushed

300g Bramley apples, peeled, cored and diced

4 sprigs thyme, plus extra to garnish

150g goat's cheese with rind, sliced into 8 rings salad leaves, to serve



1. Turn the oven to fan 180C/conventional 200C/gas 6. Cut the pastry into 4 and roll each into a round to fit 4 x 10cm fluted tart tins. Press into the tins and trim the edges. Bake in the oven for 15 minutes until just golden and the pastry is set.

2. Meanwhile, heat the oil in a frying pan, add the onions and cook, stirring occasionally, for 5 minutes until softened. Add the pepper and garlic and cook for 3 minutes. Reduce the heat add the apple, thyme and 3 tbsp of water and cook for 3-5 minutes until softened. Season with a little salt and pepper.

3. Spoon the mixture into the pastry cases, top with the goat's cheese slices and bake for 15 minutes until the cheese is bubbling and the apple soft. Serve warm with some salad leaves.