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Flaky Free Form Tart with Thyme Mushrooms & Pumpkin

This tart is absolute comfort food at its best! We're delighted to feature filo pastry in your HelloFresh delivery for the first time this week, the crunchy, crispy base is the perfect accompaniment for the hearty filling inside. For tips on using your extra pastry, check out our fig tart on your front cover.



Prep: 15 mins

Cook: 40 mins

Total: 55 mins



level 2

Pantry Items



Olive Oil



Butter



Pumpkin



Cherry Tomatoes



Brown Onion



Garlic



Mushrooms



Thyme



Filo Pastry



Smooth Ricotta

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2P	4P	Ingredients
400 g	800 g	pumpkin, skin removed & cut into 1 cm slices
1 ½ tbs	3 tbs	olive oil *
½ punnet	1 punnet	cherry tomatoes, halved
½	1	brown onion, finely sliced
1 clove	2 cloves	garlic, peeled & crushed
1 punnet	2 punnets	mushrooms, sliced
1 bunch	2 bunches	thyme, leaves picked & finely chopped
8 sheets	16 sheets	filo pastry
2 tbs	4 tbs	butter, melted *
½ tub	1 tub	smooth ricotta

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2660	Kj
Protein	19.9	g
Fat, total	30.3	g
-saturated	12.9	g
Carbohydrate	66.5	g
-sugars	18.2	g
Sodium	611	mg

Disclaimer: Pumpkins naturally vary in size, we may over supply you but please use the weight stated for this recipe.



You will need: *chef's knife, chopping board, garlic crusher, pastry brush, tongs, peeler, two oven trays lined with baking paper, and a medium frying pan.*

1 Preheat the oven to **200°C/180°C fan-forced**.

2 Place the **pumpkin** onto one side of one of the prepared oven tray, drizzle with half of the **olive oil** and season with **salt** and **pepper**. Cook for **10 minutes**. Add the **cherry tomatoes** to the other side of the tray and cook for a further **15 minutes**, or until the pumpkin is golden and the cherry tomatoes have blistered.



3 Meanwhile, heat the remaining olive oil in a medium frying pan over a medium heat. Add the **brown onion** and cook for **3 minutes**, or until soft. Add the **garlic** and cook for a further **1 minute** or until fragrant. Add the **mushrooms** and **thyme** to the pan and continue cooking for **4-5 minutes**, or until the mushrooms are soft. Set aside.



4 Brush each sheet of **filo pastry** with the **butter**. Lay the sheets on top of one another, then transfer to the other prepared baking tray. Using half of the **smooth ricotta**, spread a generous layer across the base of the filo pastry sheets, leaving a 5 cm edge. Place the pumpkin pieces on top of the ricotta, then using tongs, top with the onion, garlic, mushroom and thyme mixture (this ensures you don't transfer all of the liquid released from the mushrooms when cooking, which will make your tart soggy).



5 Fold the edges of the pastry towards the centre and over the perimeter of the filling. Finally, top with the roasted cherry tomatoes and a few extra dollops of ricotta. Bake for **15 minutes**, or until golden brown and crispy on the edges. Remove from the oven.

6 Divide between plates and enjoy!