



TART WITH A HEART

Oven-baked indulgence with a deliciously melt in the mouth interior courtesy of Jamie Crombie, Head Chef at our tranquil new resort in the Scottish countryside, Karma Lake of Menteith...

Roast Butternut Squash, Shallot and Highland Brie Tart

Ingredients

175g plain flour
pinch salt
85g butter, cubed
2-3tbsp cold water
roast butternut squash
roast shallots
roast garlic cloves
Highland brie
Rosemary

How to prepare

Put the flour and salt in a large bowl and add the cubes of butter. Rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs. Try to work quickly so that it does not become greasy. Using a table knife, stir in just enough of the cold water to bind the dough together. You should always start with 1-2 tablespoons and add more if absolutely needed (shorter pastry will have a better texture, though can be a bit crumbly to work with). Gently knead the pastry on a clean work surface until it just

comes together. Wrap the dough in cling film as before and chill for 30 minutes before using. Roll out and place in a baking tin of your choice (I've used 6 inch) and blind bake.

For the filling roast some chopped butternut squash, shallots and garlic cloves separately. Arrange all the brie, squash, shallots in the tart case and stud with rosemary and roasted garlic. Bake until the cheese has melted and serve warm with a nice side salad and some chutney of your choice.