

## Strictly Supper #4

### Pesto Double (Pesto and Cheese Tart with a Sweet Chilli Jam

I make this on a regular basis, more often than not I'll make my own pesto but for this one shop bought pesto was fine. I've also made this with caramelised onions and goats cheese (but that's a different tart)!



### Ingredients

#### For the Tart

- ½ Jar Green Pesto
- ½ Jar Red Pesto
- 1 Sheet of Ready Roll Puff Pastry
- Large Handful of Gruyere Cheese
- 1 Egg for an Egg Wash

#### For the Tart

- 100ml White Wine Vinegar
- 1 Red Pepper
- Chilli Flakes
- 300ml of water
- 1 Level Tbs Sugar\*
- Salt and Pepper

\* hiding from the picture

#### Also Needed

- Oven Tray
- Food Processor Pan
- Chopping Board
- Knife
- Wooden Spoon
- Spoons
- Saucepan
- Pastry Brush

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#### Method:

1. Preheat your oven to 200<sup>0</sup>C
2. In a food processor put the Gruyere Cheese and blitz until it's grated finely, set aside for later.
3. Finely chop the pepper, cut them into small dice for the sauce.



4. Place the pepper, sugar, chilli flakes, water and white wine vinegar in a sauce pan and place on the stove and bring to the boil.
5. Leave to simmer for 30 minutes until the water has turned pink. Remember that you should taste as you go along, make sure you have enough chilli and sugar to suit your tastes.
6. Once the sauce has turned pink allow to cool by setting it aside for later.
7. Once cool, place in a food processor and blitz until smooth, put back on the heat and cook until it's slightly sticky.



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8. Place the puff pastry on a baking tray and score the edges, you'll do this to get a border. Then prick the pastry with a fork to make lots of dots to stop the pastry rising.



9. Place the red pesto on the one side of the tart and then the green on the other side.



10. I left a border between the two and covered it with cheese.



11. Egg wash the border, then place in the oven for 15 – 20 minutes or until it's golden brown.



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12. Serve with the sweet chilli jam you made earlier, if that jam is too hot you can mix it with some mayonnaise or yoghurt.

