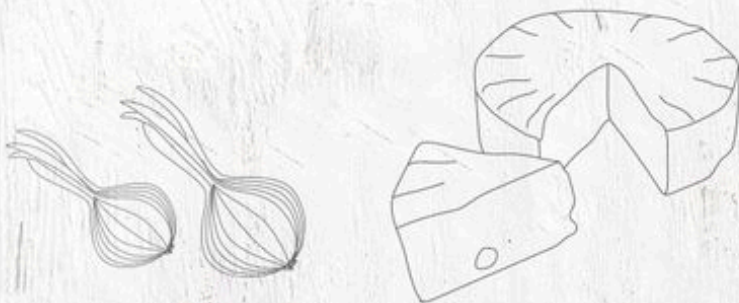


CHICKEN AND TALEGGIO TARTS

140g (5oz) ready-cooked skinless chicken breast
170g (6oz) Taleggio cheese
Plain flour, for dusting
340g (12oz) shortcrust pastry
3 tbsp ready-made caramelised red onion chutney
1 tbsp chopped flat leaf parsley



1. Preheat the oven to Conventional Heat 200°C. Shred the chicken. Cut away the rind then slice the Taleggio into 8 – keep dipping the knife into warm water to stop the cheese sticking.
2. On a lightly floured surface, roll out the pastry to a 2-3mm thickness and cut out 4 rounds, each 12cm (5in) in diameter. Use to line the sections of a non-stick 4-section Yorkshire pudding tin.
3. Place a little of the red onion chutney in the base of each tart. Add some chicken and seasoning. Top each one with 2 slices of Taleggio. Place the tin on shelf 2 and cook for 20 minutes until the pastry is cooked through.
4. Remove from the oven and loosen the tarts from the tin while they are still hot. Serve hot or warm, sprinkled with the parsley. Delicious with a cherry tomato and rocket salad.



CONVENTIONAL HEAT 200°C
SERVES: 4 AS A STARTER
PREP: 15 MINUTES
COOK: 20 MINUTES



COOKING PASSION SINCE 1877

