

TO VEGETABLES
with love

Carrot, brie and honey tart

© Hetty Lui McKinnon for To Vegetables, With Love

This recipe comes together with essentially with just three key ingredients – brie, carrots, puff pastry. The brilliant thing about this tart is that it looks fancy, luxurious, and while it is both those things, it was also essentially a fridge cleanout dish for me.

This tart can be prepped ahead and stored in the fridge for 3 or 4 days and reheated when you're ready to eat. I can't see any issues with freezing it either. Just make sure to drizzle over the honey only when you are ready to eat.

And if you're looking at ways to adapt this recipe, here are some ideas:

- Any melting cheese could be used in place of the brie – camembert is a natural sub, but cheddar or gruyere would also work particularly nicely. Fontina or taleggio would be nice too. Want something tart and sharp? Try a nice goats cheese, or even a gorgonzola dolce. Remember, some cheeses are saltier than others so season accordingly.
- Brussels sprouts would be my first choice as a straight sub for the carrots here. I say this because I LOVE brussels sprouts drizzled with honey. Other veg like cauliflower would work nicely too. And here is a wildcard – pears! I love using pears in savory tarts. I made one a few years ago with cheddar, pear and lots of black pepper. So good.

Serves 4

450g (1 pound) carrots, cut into a uniform size
Extra virgin olive oil
Sea salt and black pepper
240g (about 8 ounces) brie, chopped into small pieces or thinly sliced
1 sheet puff pastry (about 240g / 8 ounces),
1 teaspoon garlic or onion powder (or 1 grated garlic clove)
3-4 thyme sprigs, leaves picked
hot honey or regular honey, to drizzle

Preheat oven to 425°F / 220°C.

Place the carrots onto a baking sheet and drizzle with olive oil and season with salt and black pepper. Roast for 20 minutes, until the carrots are partially cooked. Remove from the oven and scatter over the garlic or onion powder and toss to coat.

Reduce heat to 400°F / 200°C.

Place the puff pastry onto a sheet of baking paper. Give it a quick roll to make it slightly thinner and bigger. Using a dinner plate as a template, cut out an approximately 10-inch/ 25 cm circle. Leaving a 1/2-inch / 1.25cm border around the edge, lay the brie on top and then arrange the roasted carrots on top of the cheese. Top with the thyme leaves. Season with salt and black pepper and drizzle with olive oil. Roast until the pastry is puffed and golden, about 30 minutes.

Remove from the oven and drizzle over the hot honey or regular honey.

Leave for 5 minutes and then cut and eat!