

Jerusalem Artichoke, Bacon and Pea Tart



Ingredients:

- 2 x quantities basic shortcrust pastry
- 250g bacon, sliced into thin strips
- 2 small onions, peeled and chopped roughly
- 600g Jerusalem Artichoke, peeled and sliced
- 250g grated cheddar cheese
- 400g peas, fresh or frozen
- 360ml cream
- 8 eggs
- 3 large glove garlic
- 10 large sage leaves, chopped roughly
- Chopped parsley to garnish

Preheat oven to 180C

Grease 2 x 20cm spring form cake pans or tart tins and line with the shortcrust pastry so the sides are 4cms high. Using a fork prick the base of the pastry case and place into the fridge to chill.

Line the pastry case with parchment paper and add pastry weight or split peas. Cover loosely with foil and bake for approx 30 mins until pastry is light golden brown. Remove paper and weights, and remove foil and bake for a further 10 mins.

Reduce oven to 170C

Place sliced Jerusalem Artichoke into a steamer and steam for 10mins until just soft.

Cook bacon in a large pan over medium heat until fat is released. Add onion and garlic to pan and cook until the onion is translucent.

Layer cheese, Jerusalem artichoke slices, peas, onion, garlic and then bacon into pastry shell. Whisk eggs, cream, sage leaves, salt and pepper in a bowl until well combined and pour over ingredients in tart shell. Bake for 45 mins or until the egg mixture is set.

Allow to cool for 10 minutes before removing pan, sprinkle with chopped parsley and slice to serve.

Makes 2 x large tarts