



JERNEJ KITCHEN

PUFF PASTRY CORN, SAUSAGE AND TOMATO TART

This treat is baked in 10 minutes, but it's fresh, light, lightly spicy, ahh, just delicious.

MAKES 1 TART (Ø 22 CM / 9 INCH)
PREPARATION: 20 MINUTES

PUFF PASTRY CORN, SAUSAGE AND TOMATO TART

200 g puff pastry (or pizza dough)
50 g tomato passata
100 g soft cheese (mozzarella)
10 slices spicy sausage (or chorizo)
1 small onion, peeled
1 small chili
5 black olives
2 tbsp sweet corn, canned
1 small tomato or 5 cherry tomatoes
1 tbsp jalapeño, chopped
1 sprig of oregano
1 tbsp sour cream

PASTRY

Line the baking dish (Ø 22 cm / 9 inch) with baking paper. Carefully unroll the pastry onto a baking paper. Pour the tomato passata into a small bowl and season to taste with salt and pepper.

PREHEAT THE OVEN

Spread the tomato sauce over the pastry almost to the edge. Preheat the oven to 220 °C / 430 °F.

BAKE

Scatter the pastry with cheese, spicy sausage and sliced onion. Place in the oven and bake for 10 minutes at 220 °C / 430 °F or until the pastry is crisp and cheese is melted and delicious.

SERVE

Scatter the baked tart with sweet corn, sliced tomatoes, sliced jalapeño. Serve with oregano and sour cream, enjoy.

TOOLS AND EQUIPEMENT

baking dish (Ø 22 cm / 9 inch)
baking paper
cutting board
kitchen knife