



## 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

Sponsored

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