



Roasted Vegetable and Prosciutto Tart

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Brunch, First Courses, MacMenu

prep 20 minutes **cook** 45 minutes **makes** Servings: 8

difficulty Medium **source** Ian and Steph Smith at www.Macmenu.ca

INGREDIENTS

Filling:

Olive oil, for the pan

1½ cups ½" dice butternut squash

¾ cup sliced carrot (½" thick half-moons)

¾ cup sliced leek, white and light green parts only (½" thick rounds)

¾ cup coarsely chopped red bell pepper

¾ cup coarsely chopped cauliflower

1 tablespoon finely chopped fresh rosemary

¾ teaspoon salt

½ teaspoon pepper

4 oz. thinly sliced prosciutto, torn into bite-size pieces

Crust:

1⅓ cups unbleached all-purpose flour; more for rolling

6 oz. cold unsalted butter, cut into 1" pieces

6 oz. cold cream cheese, cut into 1" pieces

¾ teaspoon kosher salt

Assembly:

4 oz. fresh goat cheese, softened

1 large egg, beaten

DIRECTIONS

To make the filling:

Position a rack in the center of the oven and heat the oven to 375°F. Lightly oil an 8"×8" baking dish. Toss the vegetables and rosemary with the salt and pepper in the baking dish. Cover with foil and roast until fork-tender, about 30 to 40 minutes. Remove the foil and let cool.

Toss the vegetables with the prosciutto and set aside.

To make the crust:

Turn the oven temperature up to 400°F. Pulse the flour, butter, cream cheese, and salt in a food processor until the dough begins to clump together, about fifteen 1-second pulses. Transfer the dough to a well-floured work surface and gently knead once or twice to help it come together. Dust a 12"×17" sheet of parchment with flour. Roll the dough on the parchment into a 16" round that's about 1/8" thick (two sides will go beyond the paper). It's OK if it's not a perfect circle and the edges look rough.

Assembly:

Spread the goat cheese on the dough, leaving a 1½" border. Transfer the dough on the parchment to a 13"×18" baking sheet; the edges will hang over the sides. Spoon the vegetable mixture on top of the cheese, mounding it slightly in the center. Fold the edge of the dough over the edge of the filling to create pleats that are 1½" wide. Brush the pleated dough with the beaten egg.

Bake until the crust, including the pleats, is golden brown, about 35 to 45 minutes. Transfer to a rack and let cool on the baking sheet for at least 10 minutes before serving.

NOTES

A fabulous companion to a bottle of Syrah.