Sweet Potato, Prune & Red Onion Puff Pastry Tart

by Peter Sidwell

Prep Time: 25-30 minutes
Bake Time: 15 minutes
Oven Temperature: 170°C
Serves: 4-6 people

Ingredients:

375g	ready rolled puff pastry
1	egg
10g	black sesame seeds
3	sweet potatoes
2	red onions
15ml	red wine vinegar
150g	California Prunes
1 handful	fresh parsley
1 handful	fresh coriander
1 handful	fresh mint
60g	miso paste
1 tsp	chipotle chilli flakes

Here's how:

1. Preheat the oven to 170°C (fan).
2. Unroll the pastry onto a lightly floured surface and roll out even further to about half the thickness of a pound coin.
3. Using a 12-inch round tin and knife cut out a large circle of pastry. Then using another slightly smaller round tin score another round circle around the inside of the pastry (as if you were making a vol-au-vent).
4. Score the inner circle of the pastry and then brush the whole top with the egg wash and sprinkle with sesame seeds.
5. Place on a tray in the oven for about 15 minutes or until nicely brown and crisp.
6. Meanwhile, prepare the sweet potatoes. Peel and cut into equally sized chunks and sweat down in a pan with a little oil and seasoning.
7. Next, peel and finely slice the red onion, then place in a bowl with the vinegar to pickle.
8. Chop the California Prunes in half, then remove the stalks and roughly chop the fresh herbs.

9. Add the miso paste to the sweet potato and continue to cook until nicely caramelised.

10. Place half of the miso glazed sweet potato into a blender with the chilli flakes and a splash more olive oil and blend until smooth.

11. Drain the vinegar off the slices of onion and add the pickled onion into the pan with the sweet potato and chopped California Prunes .

12. Spread the pureed sweet potato around the middle of the puff pastry base.
Mix the chopped herbs through the sweet potato chunks and place on top of the pureed sweet potato.

13. Serve immediately while still hot.

Serving Suggestion: