

# Sides

Complement your main dish with these sensationally simple side dishes

By TONI SCORGIE and NADINE WANER of THE TART Photographs by GRAEME BORCHERS



Olive and chevin tartlets



Whole roasted tomatoes with mozzarella (recipe on page 72)



Roast vegetables and fennel with rocket pesto (recipe on page 72)

## Olive and chevin tartlets

Serves 6 TIME: 30 mins

400g puff pastry

2 x 100g logs chevin goat's cheese

80ml (1/3 cup) mascarpone

15ml (1 tbsp) fresh thyme leaves

24 kalamata olives, pitted

24 green olives, pitted

olive/avocado oil, to drizzle

salt and freshly ground black pepper, to taste

1 Preheat the oven to 180°C.

2 Roll out the pastry and cut into 6 equal-sized squares.

3 Mix 100g of the chevin with the mascarpone and thyme. Spread the mixture on each pastry square. Bake until the pastry has puffed up and is golden, about 20 – 25 minutes.

4 Remove the tartlets from the oven and top with the olives. Slice the remaining chevin log and place a slice on top of each tartlet. Drizzle with the oil, season and serve.



Chickpea salad (recipe on page 72)

## SIDES

### Whole roasted tomatoes with mozzarella

Serves 4 **TIME**: 20 mins

**12 ripe tomatoes on the vine**  
**olive/avocado oil, to drizzle**  
**2 large buffalo mozzarella balls, halved**  
**salt and freshly ground black pepper, to taste**  
**crusty bread, to serve (optional)**

- 1 Preheat the oven to 180°C.
- 2 Place the tomatoes in a roasting tray, drizzle with a little oil and roast until the skin splits, about 10 minutes.
- 3 Place 3 tomatoes and half a mozzarella ball on each serving plate. Drizzle with a little more oil, season and serve with crusty bread if desired.

### Roasted vegetables and fennel with rocket pesto

Serves 6 **TIME**: 40 mins

**350g butternut, cut into chunks**  
**1 red pepper, seeded and cut into chunks**  
**6 baby marrows, cut into chunks**  
**2 red onions, cut into chunks**  
**2 aubergines, cut into chunks**  
**3 fennel stalks, cut into chunks**  
**45ml (3 tbsp) olive/avocado oil**  
**salt and freshly ground black pepper, to taste**

#### PESTO

**125g fresh rocket, roughly chopped**  
**2 garlic cloves, finely chopped**  
**50g walnuts, roughly chopped**  
**50g Parmesan, freshly grated**  
**salt and freshly ground pepper, to taste**  
**80ml (1/3 cup) olive/avocado oil**

- 1 Preheat the oven to 180°C.
- 2 Spread all the vegetables on a baking tray, drizzle with the oil and season well. Bake until golden and cooked through, about 15–20 minutes.
- 3 To make the pesto, place the rocket, garlic, walnuts and Parmesan in a food processor and season. Blend until the mixture is smooth. Gradually pour in the oil, blending continuously until well combined. Place the pesto in a sterilised jar, pour a little extra oil over the top and seal. Refrigerate until ready to use. (The pesto will keep for up to a month in a well-sealed jar in the fridge.)
- 4 Serve the vegetables hot, drizzled with the pesto.

### Chicken salad

Make this the day before so the flavours can infuse overnight.

Serves 6 **TIME**: 10 mins

**juice of 1 lemon**  
**60ml (1/4 cup) olive/avocado oil**  
**salt and freshly ground black pepper, to taste**

**3 x 420g tins chickpeas, drained**  
**1 large celery stick, finely chopped**  
**1 red onion, finely chopped**  
**2 spring onions, thinly sliced**  
**1 red pepper, seeded and finely chopped**  
**80ml (1/3 cup) fresh coriander leaves**

- 1 To make the dressing, mix together all the ingredients in a jug and refrigerate until ready to serve.
- 2 Combine all the salad ingredients in a bowl, toss with the dressing and serve immediately.

### Asparagus and beans in phyllo pastry

Serves 6 **TIME**: 35 mins

**24 asparagus spears**  
**36 mange tout**  
**24 green string beans**  
**400g phyllo pastry**  
**200g butter, melted, for brushing**  
**125ml (1/2 cup) crème fraîche**  
**juice of 1 lemon**  
**salt and freshly ground black pepper, to taste**

- 1 Blanch the asparagus, mange tout and beans in boiling water for 2 minutes. Drain and plunge into ice water. Drain and set aside until needed.
- 2 Preheat the oven to 180°C.
- 3 Cut the phyllo sheets into 20cm-wide strips. Brush each strip with melted butter and place 4 strips on top of one another so that you have 6 phyllo stacks.
- 4 Spread 15ml (1 tbsp) of crème fraîche in the middle of each pastry stack. Top with 4 asparagus spears, 6 mange tout and 4 beans. Drizzle with lemon juice and extra melted butter and season.
- 5 Fold over the sides of each pastry stack to enclose the filling. Brush the parcels with the remaining melted butter, place on a baking sheet and bake until golden, about 20 minutes. Serve immediately.

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Asparagus and beans  
in phyllo pastry