Strawberry & rhubarb tart with basil cream

Ingredients: (Serves 4)

1 Sheet puff pastry
⅓ Cup mascarpone, plus ¼ cup extra
8 Pieces rhubarb, trimmed to the lengths about 4cm shorter than the pastry
1 Punnet strawberries, halved
2 Tablespoons honey
1 Tablespoon olive oil
½ Bunch basil, leaves picked
2 Tablespoons icing sugar
½ Cup Greek yoghurt

Method:

1. Preheat oven to 190°C. Line a baking tray with baking paper. Transfer the pastry onto the prepared baking tray. Using a paring knife to draw a border on the inside of the pastry, about 2cm from the edge.

2. Spread the ⅓ cup mascarpone over the pastry, keeping within the border. Lay rhubarb pieces in a neat row over the mascarpone. Top with strawberries then drizzle over honey. Rub a little olive oil on the outside border of the pastry and drizzle any remaining olive oil over the fruit. Bake for 12-15 minutes or until the pastry is golden and has risen around the edges.

3. Place basil leaves, icing sugar and remaining mascarpone into a small food processor. Blitz until basil is finely chopped. Place basil mixture into a bowl and stir through yoghurt.

4. Remove the tart from the oven. Cut into portions and transfer onto serving plates. Serve with basil cream.

Nutrition Information (per serve):

Energy:	1805kj (431cal)				
Protein:	8.8g	Sodium:	141mg		
Fat:	25.2g	Sat Fat:	13.5g		
Carbohydrate:	39.3g	Sugar:	25.4g	Fibre:	6.0g