



TARTE AU CAMEMBERT

Makes 4

250g puff pastry
200 g broad beans
1 garlic clove
1 camembert
2 slices of prosciutto

1. Preheat the oven to 200°
2. Boil the broad beans for 3 minutes, then rinse with cold water to cool them down. Shell all the broad beans and discard the shells. Roughly mash the broad beans, so that they look crushed.
3. Finely chop a clove of garlic (or use a garlic crusher), and gently fry in a spoonful of sunflower oil for 1 minute. Add the garlic to the crushed broad beans and season with salt and pepper.
4. Cut the puff pastry into 4 portions, and roll each one into a thin dough. Line 4 small tart cases with the puff pastry. Add 2 spoonfuls of broad beans (or as much as you need to cover the base). Cut the camembert into 16 slices and top the tarts with 4 slices in a cross shape.
5. Bake the tarts for 30 mins until golden.
6. Meanwhile, make the prosciutto spirals. Cut each prosciutto slice in half (so that you end with 4 long slices in total). Twist the slices and wrap them in a spiral form around the handle of a metal knife or fork (make sure your cutlery is really only metal and no plastic, since it would melt in the oven). Bake the cutlery spirals in the oven for 7 minutes until they stiffen. Whilst the cutlery is still hot, remove the spirals and let them cool down. They will keep their fun spiral shape. Decorate the tarts with the prosciutto and serve with a nice green salad.