

Garlic and olive tart Iguana2go

Take four bulbs of garlic and peel the cloves. (You can peel them by blanching for 4mins, but I found this just as much a pfaft as just peeling them). Put them in a pan to sit in one layer, just cover with extra virgin olive oil and simmer till golden, remove and cool

Take some frozen puff pastry (or make your own, why don't you) lay on a flat oiled roasting tray, cut 3cm strips and stick round the edges with beaten egg to make a border. Egg wash the whole pastry, prick the base and bake blind until golden (it's going back in the oven later, so don't over do it).

Meanwhile take enough kalamata olives (cup and a half?) pitted to cover your square in the middle of the pastry and mix with 2tbs olive oil, oregano, rosemary and very finely peeled orange peel, pepper to taste. When the pastry's cooked layer the garlic, then the olives into the square and bake again for 10 mins in a moderate oven. Crumble on some sheep or goat's milk feta while it's still hot so it melts a bit. Yum, indeed. The sweet garlic and salty olives and feta make a fine pairing.