



FOOD SYMPHONY



PUMPKIN FETA CHORIZO TART WITH CHILLIES IN LIME & TEQUILA SYRUP

INGREDIENTS

Pastry:

400g Plain Flour

250g Butter

100ml Iced Water

Topping:

450g Chorizo Sausage,
thinly sliced

500g Pumpkin

1 large Spanish Onion

350g Danish Fetta

1 jar [Chillies in Lime & Tequila Syrup](#)

100ml Olive Oil

1 Egg Yolk

METHOD

- 1 Mix flour and butter in food processor until it resembles breadcrumbs, add water and mix until it forms a ball. Rest for 1 hour in fridge covered with food wrap.
- 2 Slice onion thinly, sauté in a little olive oil until golden, add Tequila Syrup and reduced until caramelised.
- 3 Dice pumpkin (1cm pieces) toss through olive oil, roast in hot oven for 5mins or until just cooked.
- 4 Roll out pastry on floured surface, cut into 6 circles, fold and twist sides and place on oiled tray. Prick centre with fork and brush pastry with a little egg yolk and water. Partly cook for about 7 minutes in moderate oven.
- 5 Spread pastry base with onion mix, scatter pumpkin, chorizo, diced chillies and then crumbled Feta.
- 6 Bake in oven for about 8 minutes at 180°C.