



Potato, Smoked Fish & Fontina Tart

This deliciously versatile potato & fontina tart can be vegetarian, but potatoes and smoked fish are such natural partners that I like to add smoked eel or hot-smoked rainbow trout. If using whole smoked eel you'll need about a 600g fish to yield 300g flesh. If Fontina's not available, use any mild washed rind cheese, I've used Tasmanian Heritage Red Square and also Vannella smoked scamorza or buffalo mozzarella with great results.

Serves 4



INGREDIENTS

- 1 x 375g butter puff pastry sheet (13oz)
- 150g hot-smoked eel or rainbow trout meat, flaked (5½oz)
- 200g Dutch cream potatoes, peeled and very finely sliced (7oz)
- 1 small brown onion, very finely sliced
- ¼ cup crème fraîche (60ml)
- 1 teaspoon caraway seeds
- Salt flakes and freshly ground black pepper, to taste
- 125g fontina, rind removed, sliced (4½oz)
- 1 egg, lightly beaten
- 25g butter (1oz)
- 10 small sage leaves, torn
- Handful watercress sprigs

METHOD

1. Place a baking tray in the oven and preheat to 200°C (400°F).
2. Place pastry on a sheet of baking paper and, if necessary, gently roll out to 27cm x 36cm (10½ x 14").
3. Place fish, potato, onion, crème fraîche, caraway, salt and pepper in a large bowl.
4. Using your hands, toss together to combine well.
5. Spread in an even layer over the pastry leaving a 5cm (2") border and ensuring the potato slices aren't stuck together.
6. Top with cheese and sprinkle with salt and pepper.
7. Fold the edges of the pastry up to partially enclose the filling.
8. Brush well with egg.
9. Bake for 30–40 minutes, until well coloured. Set aside to rest for a few minutes.
10. Meanwhile, melt butter in a small saucepan, add sage and fry for a minute or so, until crisp.
11. Pour over the tart, top with watercress, cut into squares and serve.