

Season: All year round

Cool Tassie Swedes

Swede and Zucchini Flan

Serves 4

- 3 small Tassie swedes**
- 2 sheets puff pastry**
- 2 tablespoons milk**
- 2 Tassie red onions, finely sliced**
- 2 tablespoons oil**
- 1 tablespoon butter**
- 3 zucchini, sliced**
- 1/2 cup chopped bacon**
- 1/4 cup roughly chopped parsley**



Preheat oven 200°C (fan 180°C)

Peel and thinly slice swedes. Cut slices in half and drop in boiling water for 30 seconds. Cut two squares from each pastry sheet and cut strips to make borders. Brush pastry edges with water and lay strips on top. Brush tops with milk and refrigerate. Put onion, oil and butter in a pan and cook gently until onions are thick and caramelised. Spread cooled onion over pastry bases and top with alternate layers of swede and zucchini. Sprinkle over bacon. Bake for about 25 minutes or until pastry is well browned and vegetables cooked. Sprinkle with parsley to serve.