



Zucchini, Pesto and Feta Tart

What to collect	
Ingredients	Equipment
½ cup homemade pesto	baking trays
2 zucchini, thinly sliced	pastry cutter
1 packet of puff pastry	pastry brush
extra virgin olive oil	chopping board
sea salt/pepper	knife
fresh herbs	large sauté pan
mozzarella cheese, sliced	
basil, chopped	

What to do

1. Preheat oven to 200C.
2. Cut pastry into 6 rectangles and score a 1 cm border around each rectangle. (This will help the pastry rise).
3. Place rectangles on a baking tray lined with baking paper.
4. In a large sauté pan, over medium high heat, drizzle with olive oil and wait a minute or two till the oil is hot. Place zucchini in pan, season with a little salt and pepper and lightly brown on both sides. You may need to do this in batches.
5. Brush the pastry rectangles with pesto and arrange a few slices of zucchini and feta evenly over the pesto.
6. Brush the pastry borders with the egg and bake for 15 minutes or until puffed.
7. Sprinkle some fresh chopped basil over the top and serve.