

Courgette and Pesto Summer Tart

INGREDIENTS

READY ROLLED PUFF PASTRY - 1 COURGETTE - 1 LEMON - EGG - BALL OF MOZZARELLA OR BURRATA - 50G PINE NUTS - HANDFUL OF ROCKET - HANDFUL OF BASIL LEAVES

FOR THE PESTO:

HANDFUL OF BASIL LEAVES - 1 MEDIUM GARLIC CLOVE - 50G PINE NUTS - 50G PARMESAN - OLIVE OIL

INSTRUCTIONS

1. MAKE YOUR HOMEMADE PESTO. THROW ALL OF THE THE INGREDIENTS INTO A FOOD PROCESSOR, SEASON TO TASTE. SLICE YOUR COURGETTE THINLY USING A PEELER

2. PREHEAT THE OVEN TO ABOUT 200 DEGREES AND ROLL OUT YOUR FULL SHEET OF READY ROLLED PASTRY

3. LEAVING A 2 INCH BORDER, LOAD UP YOUR TART IN THE CENTRE, STARTING WITH YOUR PESTO, FOLLOWED BY THE COURGETTE STRIPS, SEASON WITH SALT AND PEPPER, THEN BRUSH SOME BEATEN EGG ONTO THE BORDERS. POP IN THE OVEN FOR ABOUT 15-20 MINS

4. MEANWHILE, TOAST A HANDFUL OF PINE NUTS IN A PAN UNTIL GOLDEN BROWN

5. PREP THE MOZZARELLA/BURRATA BY TEARING THE BALL INTO SMALL PIECES

6. ONCE THE TART IS OUT OF THE OVEN, ADD THE MOZZARELLA/BURRATA, TOP WITH A HANDFUL OF ROCKET, YOUR TOASTED PINE NUTS, SOME PARMESAN SHAVINGS, A TINY SQUEEZE AND ZEST OF A LEMON AND SOME FINAL BASIL LEAVES TO GARNISH. ADD A DRIZZLE OF OLIVE OIL AND ONE LAST SPRINKLE OF SALT AND PEPPER

By Lexxi Duffy, Social Media Manager at Liberty