

Less than 45 minutes

Serves 4-6

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Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- 1 tub (230g) PnP cream cheese spread
- 2 discs (50g each) crumbled feta (ricotta works too)
- ¼ cup (60ml) basil pesto (optional)
- 4 salad tomatoes, sliced
- 1 packet (250g) medley tomatoes
- 6 sprigs thyme
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 1 whisked egg, for brushing
- Handful mixed seeds (optional)
- Basil leaves, for serving (optional)

Method:

1. Preheat oven to 200°C.
2. Roll pastry out on a floured surface into a 3mm-thick circle.
3. Place on a lined baking tray and chill in the fridge for 10 minutes.
4. Combine cream cheese, feta and pesto.
5. Spread mixture over pastry, leaving a 5-7cm border clean.
6. Combine tomatoes, thyme and olive oil.
7. Layer on top of the pesto-cheese mixture. Season.
8. Fold pastry border over in small folds, making your way around the edge. With each new fold, press down onto overlapping pastry to secure.
9. Chill for 10 minutes to firm up.
10. Brush border with whisked egg and sprinkle with mixed seeds.
11. Bake for 25-30 minutes or until pastry is golden-brown.

12. Serve hot, garnished with basil leaves.