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)
- ½ 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.