

Less than 1 hour

Serves 4-6

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Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- 1 tub (230g) PnP cream cheese spread
- 2 discs (80-100g) crumbled feta
- ¼ cup (60ml) basil pesto
- 4 salad tomatoes, sliced
- 1 packet (350g) medley tomatoes
- 6 sprigs thyme
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 1 egg, whisked
- Mixed seeds, for sprinkling
- Basil, for serving

Method:

1. Preheat oven to 200°C.
2. Roll out shortcrust pastry 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 basil pesto, whisking until smooth
5. Spread mixture over pastry, leaving a 5-7cm border clean.
6. Combine both tomatoes and toss with thyme, olive oil and seasoning.
7. Layer tomato mixture on top of the pesto-cheese mixture.
8. Season and fold pastry border over in small folds, making your way around the edge.
9. With each new fold, press down onto overlapping pastry to secure.
10. Chill for 10 minutes to firm up.
11. Brush border with whisked egg and sprinkle with mixed seeds.
12. Bake for 25-30 minutes until pastry is golden brown.

13. Serve hot, sprinkled with basil leaves.