

45 minutes

Serves 6-8

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Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- Flour, for dusting
- 2 discs (80g) feta cheese
- $\frac{3}{4}$ cup (180ml) plain double-cream yoghurt
- Juice (30ml) of $\frac{1}{2}$ lemon
- $\frac{1}{2}$ punnet (10g) each fresh dill and mint, chopped
- 1 packet (200g) asparagus
- 1 packet (200g) baby leeks, halved lengthways
- 1 cup (250ml) fresh peas, blanched (or defrosted peas patted dry)
- 4 baby marrows, cut into sticks
- 1 egg, whisked
- Salt and milled pepper
- Fresh watercress or rocket, for serving

Method

1. Preheat oven to 180°C.
2. Roll pastry out on a floured surface into a 25cm circle about 3mm thick.
3. Place pastry on a baking tray lined with baking paper.
4. Blitz feta, yoghurt, lemon juice, mint and dill together.
5. Spread three quarters of feta mixture in an 18-20cm circle in the middle of the pastry, leaving a border all around.
6. Top with asparagus, leeks, peas and baby marrow.
7. Crimp edges all around, folding and tucking as you move around the border.
8. Brush pastry border with egg. Season.
9. Bake for 25-30 minutes until golden.

10. Serve garnished with rocket or watercress and drizzled with leftover whipped feta dressing.

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