



## Ingredients

Ingredient	Quantity	Unit
Puff Pastry sheet	0.50	Each
Brakes 5 Dozen Fresh Medium Eggs	1.00	Each
BASIL	0.20	g
COURGETTE	150.00	g
Brakes Mozzarella & Cheddar Grated 1x1kg	150.00	g

## Preparation Notes

### Method:

1. Remove the puff pastry from the freezer and leave to stand at room temperature for 10 minutes. Preheat the oven to gas 6, 200&deg;C, fan 180&deg;C and line a large baking tray with a piece of nonstick baking paper. Score a 1cm (1/2in) border around the edge of the pastry with a sharp knife.
2. In a bowl, mix the mozzarella and the egg. Add the chopped basil (reserving some to scatter over at the end, if liked) and season well. Spread the mixture over the pastry, avoiding the border.
3. Top the tart with the courgette slices and scatter over the remaining cheese. Bake for 20-25 minutes.

Note - This dish could also be served on the salad bar

## Looks Like



## Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	Y
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

**Y** : YES  
**N** : NO  
**M/C** : MAY CONTAIN  
**0** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)