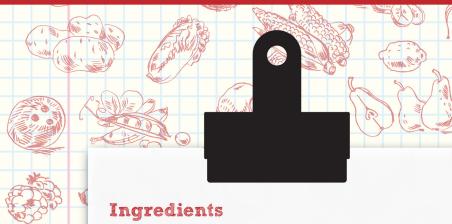


Courgette, Basil & Mozzarella Tart



Ingredient	Quantity	Unit
BASIL	0.20	Each
COURGETTE	150.00	g
Brake Free Range Eggs Med 5 Dozen RA1x60	1.00	Each
Sysco Classc Mozz Cheddar Grate 1x1kg	150.00	g
Puff Pastrysheet 23 X15 302538 12x625G	0.50	Each

Preparation Notes

- 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°C, fan 180°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

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	M
OATS	N

