



Ingredients

Ingredient	Quantity	Unit
BASIL	0.20	Each
COURGETTE	150.00	g
Brakes 5 Dozen Fresh Medium Eggs	1.00	Each
Sysco Classic Grated Mozzarella & Cheddar Cheese Mix	150.00	g
Puff Pastry Sheets	0.50	Each

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°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



Allergen Info

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

Y : YES
N : NO
MC : MAY CONTAIN
0 : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)