

Looks Like



Ingredients

| 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 Shredded Cheese 1x2kg | 150.00 | g |
| Puff Pastry sheet 23 X15 302538 12x625G | 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

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)