



## ZUCCHINI TART WITH WHIPPED FETA AND CHIVES

### INGREDIENTS:

1 (400g) Package Puff Pastry, thawed  
1 tbsp olive oil for drizzling  
2 small zucchinis (yellow and/or green), thinly sliced with a mandolin or carefully with a knife and formed into roses  
2-3 tbsp minced chives/green onions plus more for garnish  
1 egg  
Salt and pepper, to taste  
Dried Cape Blossoms (garnish)

### *Whipped feta:*

230 grams room temperature feta  
80 grams cream cheese

### DIRECTIONS:

#### *For the whipped feta:*

1. Place crumbled feta into a food processor and pulse until small crumbs are formed.
2. Add the cream cheese and puree for 4-5 minutes, scraping down the sides when needed, until feta is super creamy. Tip: make ahead and keep it in the fridge covered until needed.

#### *For the tart:*

1. Preheat oven to 180°C
2. Roll out both pieces of puff pastry on a lightly floured surface with a lightly floured rolling pin.

Place on a parchment lined baking sheet and trim the edges using a pizza cutter or a sharp knife to get even edges.

Score a 2.5 cm border around the outside of the pastry with a pizza cutter or a sharp knife. Prick the centre of the pastry all over using a fork. Spread egg wash over the pastry border and bake for 20 minutes until par-baked.

3. Spread the whipped feta evenly within the border. Cover completely with zucchini roses and sprinkle with about one tablespoon of chives. Season with salt and black pepper.

4. Return to oven and bake for 8-10 minutes or until golden brown. Serve hot with a drizzle of olive oil and garnish with dried Cape Blossoms.