



COURGETTE & PESTO CHEESE TART

Preparation Time 15 minutes | Cooking Time 20 minutes | Preheat to 190 degrees | Serves 4

A quick and easy recipe for a fresh yet warming tart, using our Cheddar style Sheese with Garlic and Chives and Original Creamy Sheese – and the family will love it!

Ingredients

- 1 large sheet puff pastry
- 1 tablespoon almond milk
- 1 tablespoon olive oil
- 2 courgettes, sliced
- 2 teaspoons mixed herbs
- Salt & black pepper
- 150g Bute Island Original Creamy Sheese
- 2 tablespoons vegan pesto
- 50g Bute Island Cheddar style Sheese with Garlic and Chives, grated
- Spinach leaves
- Pine nuts, to sprinkle
- Fresh parsley, to garnish



Cooking Method

1. Preheat the oven to 190C and place the puff pastry sheet onto a baking tray covered in greaseproof paper.
2. Fold over each side to create a 1cm border crust and brush this with the almond milk. Prick holes in the inner section and bake for 10-12 minutes, until golden and risen.
3. Meanwhile heat the oil in a pan and cook the courgette slices for 10 minutes until softened (you might need to do this in batches) then add the herbs and seasoning. Set aside.
4. Beat together the creamy Sheese, pesto and grated Sheese well.
5. Remove the pastry from the oven then spread the pesto mixture over the base to cover. Scatter over some spinach leaves then arrange the courgette slices over the top.
6. Sprinkle over pine nuts and fresh parsley then slice and serve!