

Pea, Zucchini, Chorizo & Persian Fetta Tart

{ serves 4 }



Ingredients

2 sheets puff pastry
1-2 chorizo sausage sliced thinly
½ zucchini julienned with a peeler or a mandolin
⅓ cup peas
4 eggs
1 cup cream
275g jar Yarra Valley Dairy Persian Fetta, *drained from oil keeping aside some fetta to use in salad garnish*

Salad Garnish

1 zucchini julienned
Handful snow pea tendrils and micro herbs (optional)
⅓ cup peas
Extra Persian Fetta to crumble
Handful mint leaves
Zest of 1 lemon
2 tbsp olive oil
1 tbsp lemon juice

Method

Preheat oven 220°C.

Grease a 21cm x 30cm loose based fluted tart tin (*alternatively, use 4 individual tart cases*).

Line tart tin with pastry and prick base with a fork. Line pastry with baking paper and fill with dried beans or baking weights.

Place in oven and bake for 10 mins. Remove paper and beans, bake a further 15 mins, or until pastry is golden and crisp.

Heat a pan on med heat. Gently sauté the chorizo sausage seal on both sides until caramelised. Set aside.

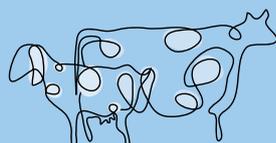
Whisk together the eggs and cream and pour into tart case.

Place in the zucchini, chorizo, peas, and Persian Fetta.

Turn the oven down to 180°C. Bake tart for 20 mins, or until set.

Prepare the salad garnish by mixing zucchini, herbs and lemon zest in a bowl. Place olive oil and lemon juice in a small jar and shake to combine. Toss gently with the salad.

Top the tart with half the salad and crumble with remaining Yarra Valley Dairy Persian Fetta. Serve the tart with remaining salad.



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