

ARTICHOKE HEART & PESTO TART

by Gudrun of Tula

2018 Winner: Entrée Course

Ingredients (serves 6-8)

Pastry

110g cold cream cheese
110g butter
1 large cup flour
1/4 tsp salt
1 egg

Filling

Artichoke hearts, bottled
Spinach leaves
Cashew nuts, chopped
Pesto sauce, bottled
Feta cheese.
Or anything else you have on hand.



Method

Chop cold butter into little pieces and work into the flour and salt with fingertips.

Do the same with the cream cheese.

When worked through, form a ball, cover and refrigerate for an hour.

Roll out onto a clean surface then gently place on a shallow baking tray.

Add your toppings, leaving a margin of a few centimetres, then fold 2 cm of the pastry back toward the centre of the tart, creating a fringe by squeezing the edges a bit.

Use a beaten egg to glaze the pastry edge.

Bake in a moderate oven for 25 min or so and serve while warm.