

MOZZARELLA, TOMATO & BASIL FILO TART



MINUTES TO PREPARE
10



MINUTES TO COOK
20



SERVES
2-4

INGREDIENTS

3 sheets of filo
30g butter, melted
1/5 teaspoon Dijon mustard
50g Parmesan, finely grated
4 medium tomatoes
(approximately 200g), thinly sliced
250g mozzarella, drained and
thinly sliced
1 large handful basil leaves,
chopped
Pepper

You will need a pastry brush and a flin dish, with a removable base if possible.

LET'S GET COOKING

- 1 Heat the oven to 190/375/gas 5.
- 2 Place one sheet of filo on a large surface (while keeping the other sheets covered with a tea towel so that they don't dry out) and, using a pastry brush, brush generously all over with melted butter. Place another sheet on top and repeat and repeat again with the last sheet.
- 3 Brush the flin dish with butter (if it's not non-stick) and then carefully lay the filo sheets down into the flin dish. Cut away the excess sides of the filo pastry leaving 10cm between the edge of the flin and the edge of the pastry as it will shrink while cooking.
- 4 Using the pastry brush again, brush a very thin layer of Dijon mustard over the base of the flin dish. Sprinkle over the Parmesan.
- 5 Starting on the outside rim of the flin dish, lay down 2 overlapping tomato slices followed by 1 slice of Mozzarella. Repeat until you have finished all of the tomato and Mozzarella. Sprinkle over the chopped basil and season well with black pepper.
- 6 Place in the middle of the oven and cook for 20-25 minutes, or until the cheese is starting to bubble and the pastry is golden.
- 7 Serve with salad.

"Whilst looking for different lunches at home, I cast my mind back to the beautiful island of Corfu where I cooked for a number of years. I find it hard to imagine a lunch without cheese (something to do with a Belgian upbringing). This is a different take on a pizza and toasted sandwich that takes minutes to throw together and is always a crowd pleaser. You can replace the Mozzarella with large slices of President goat's cheese for an equally delicious meal"