



Pomodoro Tart with PARMESAN PASTRY

This recipe features Saveur's Himalayan Salt & Pepper, Nutmeg Baking Spice, and Pomodoro Basil Mix.

INGREDIENTS

FOR THE PUFF PASTRY:

2 sheets pastry*

**½ cup finely grated
Parmesan cheese**

200 g mixed medley tomatoes

**½ tsp. Saveur Himalayan
Salt & Pepper**

**½ tsp. Saveur Nutmeg
Baking Spice**

Fresh basil

FOR THE FETA CREAM:

200 g soft feta, crumbled

½ cup thickened cream

**1 tbsp. Saveur
Pomodoro Basil Mix**

FOR THE BASIL OIL:

½ cup fresh basil

¼ cup extra virgin olive oil*

METHOD

1. Preheat oven to 200°C. Line a 10 cm x 34 cm rectangular fluted pie dish. Place pastry onto pie dish. Trim excess pastry from tin. Mix Parmesan, Saveur Himalayan Salt & Pepper and Saveur Nutmeg Baking Spice together and sprinkle on top of pastry.
2. Place feta, cream and Saveur Pomodoro Basil Mix in a food processor and process till smooth. Place in fridge for 10 mins.
3. Blind bake the pastry for 10 mins. Remove the weights or rice. Bake for another 10 or 15 minutes till cooked. Set aside and allow to cool.
4. To make basil oil, place basil into heatproof bowl and cover with boiling water. Refresh under cold water. Drain well. Squeeze out excess water and then blend with oil.
5. Place the pastry case on a serving plate. Fill with Pomodoro Feta Cream. Top with tomatoes. Sprinkle with basil, capers and basil oil. Serve immediately.



*To make this recipe Dr. Wallach-friendly, substitute gluten-free pastry for pastry and butter for olive oil. This recipe has not been tested with the substituted ingredients, so results may vary.