

Feta and Cherry Tomato Puff Pastry Tart

This delightful tart features a flaky puff pastry base topped with creamy feta cheese and sweet cherry tomatoes, perfect for a quick lunch or a light dinner. It's easy to make and bursting with flavor!


30 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 sheet of puff pastry
- 100g feta cheese, crumbled
- 100g cherry tomatoes, halved
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- Salt and pepper to taste
- 1 egg (for egg wash)
- Fresh basil leaves (for garnish)

Steps

- 1 Preheat your oven to 200°C (400°F).
- 2 Roll out the puff pastry on a floured surface and place it on a baking sheet lined with parchment paper.
- 3 Score a 1-inch border around the edges of the pastry without cutting through.
- 4 In a bowl, mix the crumbled feta, halved cherry tomatoes, olive oil, oregano, salt, and pepper.
- 5 Spread the feta and tomato mixture inside the border of the pastry.
- 6 Brush the edges of the pastry with beaten egg for a golden finish.
- 7 Bake in the preheated oven for 20-25 minutes or until the pastry is golden brown.
- 8 Remove from the oven and garnish with fresh basil leaves before serving.