

Greek Salad Tart



Serves 4 Prep 20 mins

Cooking 40 mins

Easy

Ingredients

400g ripe vine tomatoes
Sea salt & black pepper
500g puff pastry or buy sheet of 320g puff pastry
1 large egg, beaten
1 red onion, peeled and finely sliced
50g black olives, pitted and chopped
1 tsp dried oregano
olive oil
½ cucumber, trimmed
½ lemon, juiced
75g feta

1. Heat the oven to 210C/190C fan)/gas 6½ & line a baking sheet with greaseproof paper.
2. Finely slice the tomatoes, to be less than 5mm thick. Put them in a large colander, toss with half a tsp of sea salt & leave in the sink.
3. Roll out the sheet of puff pastry and score a border 2cm from the edge. Transfer to the lined baking sheet and brush the border with the beaten egg. Lay 3 or 4 rows of sliced tomatoes inside the pastry border & nestle in the slices of onion as you go. Scatter over the chopped olives, sprinkle over half the dried oregano & drizzle with 2 tbsp of olive oil. Bake for 35–40 minutes, until the border is golden and risen, then remove & leave to cool.
4. To make the topping, peel the cucumber into ribbons with a slicer and put in a bowl. Season then squeeze over the lemon juice & sprinkle in the remaining half-tsp of dried oregano, crumble in the feta, add a tbsp of olive oil & toss well. Scatter the cucumber mix over the top of the cooled tart just before serving.
5. **Note:** Bake the tart ahead of time, because it's perfect served at room temperature.