

★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp
NA



20 mins
plus
prep



£5



Serves 4

RECIPE

Tomato, Pesto and Mozzarella Tart with Cheese Straws



INGREDIENTS

Puff Pastry (milk to glaze)

Pre made pesto (or you can make your own)

A ball of mozzarella

Half a dozen or so vine tomatoes

Parmesan

Rocket to serve

METHOD

1. Pre-heat BBQ to 180°C for indirect cooking.
2. Unwrap the pastry and cut circles using a saucer (You can make smaller ones if using as a starter)
3. Keep leftover pastry as you can make cheese straws
4. Make a border on the tart by scoring the pastry and prick the middle to stop it rising
5. Spread the pesto in the middle of the tart
6. Slice and layer the tomatoes in the middle of the tart
7. Top with some torn mozzarella and grated parmesan
8. Brush border with milk and place on the preheated bbq on a baking tray (180°C) bake for 20mins or until browned
9. To make the cheese straws, twist long strips of leftover pastry and sprinkle with parmesan, place on making tray and bake for 10 mins
10. Serve the tart with some rocket salad
11. Serve the cheese straws with left over pesto for dipping

Recipe by Chillin n' Grillin NI