

CRISPY POTATO & THYME TART



Serving: 4

Cooking Time: 30 minutes plus extra for refrigerating

Prep Time: 10 minutes

INGREDIENTS

- 1 x 400g puff pastry

- 200g mozzarella cheese, grated
- 250ml (1 cup) sour cream
- 40 thin slices of potatoes, cooked
- 15ml (1 tbsp) olive oil
- Salt and freshly ground black pepper, to taste
- 30ml (2 tbsp) fresh thyme, leaves only

INSTRUCTIONS

1. Preheat the oven to 190 degrees celsius.
2. Line a baking tray with baking paper and roll out the puff pastry. With a sharp knife, score a 2cm border around the edge of the pastry and with a fork prick a few holes in the centre. Refrigerate for 20 minutes.
3. Mix the cheese and sour cream well together and pour over the pastry.
4. In a large mixing bowl add the potatoes, olive oil, salt, pepper and thyme and toss to combine well.
5. Lay the potatoes over the cheese mixture and bake until the pastry is crispy and golden, for about 30 minutes.

Description:

A tart is a baked dish consisting of a filling over a pastry base with an open top not covered with pastry. The pastry is usually short-crust pastry; the filling may be sweet or savoury. Try this out for a “revolutionized” tart with a twist. It’s braa day after all. Why not try something REVOLUTIONARY?