

MEDITERRANEAN CROSTATA

with prosciutto and cherry tomatoes



PREPARATION TIME 50 Minutes

COOKING TIME 30 Minutes

SERVES 4

INGREDIENTS

1½ cups plain flour
Pinch salt
75g chilled butter, chopped
1 egg yolk
¼ - ⅓ cup chilled water
1 zucchini, thinly sliced
Oil spray
½ x 195g jar Providore Series Olives,
Mixed Peppers and Sundried Tomato
Pesto
8 cherry tomatoes, calyxes attached
3 slices prosciutto, cut in half
lengthways
2 tablespoons finely shredded
parmesan cheese
Baby basil leaves, for garnish

METHOD

Combine flour, salt and butter in a food processor and process until the mixture resembles fine breadcrumbs. Add the egg yolk and enough water to form a soft dough. Turn onto a lightly floured bench and knead until smooth. Form into a disk shape, wrap in cling wrap and chill for 30 minutes.

Meanwhile, spray zucchini with oil and cook in a heated non stick frypan or chargrill plate until softened. Allow to cool.

Roll out pastry to form a 35cm circle and place on a lightly floured baking tray.

Spread pastry with Providore Series Pesto, leaving a 5cm border. Top with zucchini, cherry tomatoes and prosciutto. Fold the 5cm pastry border over the filling to create a free form pie. Sprinkle with parmesan.

TIP

Add grilled eggplant and red capsicum to filling, if desired.

Bake in a preheated oven at 220°C for 10 minutes. Reduce temperature to 180°C for a further 10-15 minutes or until pastry is golden and cooked. Rest for 5 minutes before garnishing with basil leaves and serving.