

Strictly Suppers #7 Pesto Double

This is a take on last year's Strictly Supper #4 - Pesto Double (Pesto and Cheese Tart. I often make a Pesto and cheese tart but this is the first time I've used a premade pastry case.



Ingredients

- 1 Savoury Pastry case
- ½ Jar of Red Pesto
- ½ Jar of Green Pesto
- 125g Soft Goats Cheese
- Large Handful of Gruyere Cheese
- 1 Egg for an Egg Wash
- Handful of Basil Leaves
- Salt and Pepper







Also Needed

- Cheese Greater
- Spoon

Method:

1	Preheat the oven to 180°C	
2	Spread the green pesto on one half of the pastry case	A photograph showing a round, pre-made savoury pastry case in a silver foil tin. The green pesto is spread evenly over one half of the inner surface of the case. A package of Gruyere cheese is visible in the background.

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3	Spread the red pesto on the other side of the dish, you can mix them and make patterns but I've kept them separate.	
4	Break the Goats Cheese into small chunks and add on top of the pesto.	
5	Season with Pepper, don't add too much salt because the cheeses are salty.	
6	Rip off some basil leaves and spread them over the Goats cheese.	
7	Grate some Gruyere Cheese over the top of the tart.	
8	Egg wash the outside edge and then place in the oven. Cook until the pastry is golden and the cheese has melted to your liking.	

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You can serve this as a starter or as a snack, you can accompany it with a side salad or some coleslaw.

