



FETA ZUCCHINI PASTRY RING

INGREDIENTS

- 1 sheet puff pastry
- ¼ cup Jars of Goodness Sundried Tomato Pesto
- 200gm Sirimon Feta crumbled
- 1 zucchini grated and squeezed
- 1 egg for brushing
- Sesame seeds
- Drizzle of Jars of Goodness Chilli Honey

METHOD

1. Preheat oven to 190 c
2. Roll out puff pastry on a sheet of greaseproof paper and spread pesto, feta and zucchini. Roll vertically
3. Make diagonal cuts in the roll ONLY about 2/3 down then squish down the parts in the middle with a skewer or chopstick. Shape into a circle and pinch the 2 ends together
4. Brush with egg wash and sprinkle sesame seeds. Bake for 40-45 mins
5. Drizzle some Chilli honey over the pastry while its hot.