

Roasted Vegetable tart

Ingredients

2 plum tomatoes, sliced

1 babe marrow, sliced

1 cup sliced mushrooms

1 cup cubed butternut squash

1 glove garlic

¼ cup Verlorenkloof Farm

Sort yoghurt cheese Labneh

½ cup shredded mozzarella

½ cup shredded cheddar cheese

1 tablespoon grated parmesan cheese

2 tablespoon chopped fresh basil



Method:

Preheat the oven to 200°C.

Place vegetables, garlic, salt and pepper on a large baking sheet. Drizzle 1 tablespoon olive oil over the top of the vegetables and mix. Roast for 20-25 minutes until tender. Allow to cool.

Crease a muffin pan and lay small round sheets of phyllo pastern inside. Sparingly brush with the remaining olive oil. Spread the Labneh on top of the dough evenly.

Sprinkle the shredded mozzarella and cheddar over the Labneh. Pour the cooled vegetables on top of the cheese and spread evenly.

Sprinkle the parmesan cheese and basil on top.

Bake for 15 minutes, allow to cool down.