

Freeform Courgette Galette



Serves 4 Prep 10 mins Cooking 35 mins Easy

Ingredients

300g all-butter shortcrust pastry
2 courgettes, very thinly sliced - use food processor
olive oil
4 tbsp mascarpone
50g parmesan, grated
1 egg, beaten to glaze

1. Heat the oven to 200C/ Fan 180C/ Gas 6. Roll the pastry out to a rough 30 cm circle and put on a non-stick baking sheet. Toss the courgettes with the olive oil and some seasoning.
2. Mix the mascarpone with half the parmesan and spread over the circle, leaving a border of 3cm all around.
3. Arrange the courgettes over the mascarpone in overlapping rows, then fold over the edges to make a rough border. Glaze the pastry edge with egg.
4. Bake for 15 mins, then scatter the rest of the parmesan over the courgettes. Bake for another 15-20 mins until the pastry is golden and cooked through.