

Pastry Ingredients

- 150 g/6 oz plain flour, sifted.
- pinch of salt
- 75 g / 3 oz butter, diced
- 50g /2 oz grated Parmesan cheese
- 1 egg yolk
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Filling ingredients

- 250 g/8 oz Feta cheese, crumbled
- 250 g / 8 oz black olives, stoned and chopped
- 2 heaped tbsp basil, roughly shredded, plus whole leaves for garnish
- 500 g / 1 lb cherry tomatoes

Method

- To make the pastry, place the flour, salt and butter on a board or in a large bowl and rub lightly with your fingers until the mixture resemble fine breadcrumbs.
- Stir in the cheese.
- Mix the egg yolk with about 2 tbsp of very cold water and add to the flour.
- Bring together with a circular motion of your opened-out fingers and turn out onto a lightly floured board.
- Knead for 5-6 minutes until smooth, then wrap in cling film and refrigerate for about 20 minutes.
- Meanwhile, mash the crumbled Feta cheese together with the chopped olives and add the shredded basil. Set aside.
- Butter and flour a rectangular tin, 35 x 11 cm / 14 x 4½ in. Roll out the pastry onto a lightly floured surface.
- Line the tin with the pastry and prick all over with a fork.
- Set aside for 30 minutes, preferably in the fridge.

Preheat the oven to 200°C/400°F/gas 6.

- Bake the pastry case in the preheated oven for 10 minutes or until golden brown.
- Allow to cool slightly, then spread the Feta and olive mixture evenly all over the pastry base.
- Arrange the tomatoes on top and return to the oven for 15 minutes until the skins have burst and the tomatoes look slightly shrivelled in places.
- Garnish with the whole basil leaves before serving.