

Huakaroro potato, feta and sundried tomato tart

Serves 4

Ingredients

1 kg Huakaroro potatoes (peeled and pre cooked)
200 grm Feta cheese
50 grm Butter melted
12 Filo pastry sheets
100 – 150grm Sundried Tomatoes (finely sliced in strips)
4 whole pieces of Sundried tomato (for garnish)
50 - 100 ml fresh cream (depending on consistency of the mash)
2 Tbsn finely chopped parsley
Salt and pepper

Method

To a bowl add the mashed potato and the cream. Add the finely sliced sundried tomato and the parsley and season accordingly. Crumble in the feta and fold with a fork to avoid breaking up the cheese.

Lightly brush the filo pastry sheets with a little melted butter placing 4 on top of each other (2 lots of 4 in a stack). Cut the sheets in half leaving 4 identical sized layers of sheets.

Lightly grease 4 individual tart / flan dishes (the ones with the removable bottoms) and place the filo pastry accordingly in each tart / flan dish.

To each tart spoon the potato mixture evenly. Place a whole sundried tomato on top of each tart as a garnish. Brush with a little melted butter.

To a moderately hot oven add the tarts and bake until browned slightly. Remove from the tins / moulds and serve with a small cheery tomato salad and enjoy.