



Grape & Feta Tartlet with Salad Leaves & Olive Oil Dressing

By [Droitwich Mews](#) Head Chef- Tomasz

Ingredients:

240g plain flour

120g butter

½ tsp salt

5 tbsp cold water

100g feta cheese

100g grapes

3 eggs

100ml double cream

Salad leaves

Olive oil

Method:

1. Rub in the mixer or by hand flour, salt and butter, then add water to bring the pastry together. Chill in the fridge for 30 minutes then roll out and using the cutter, cut the rounds to fit your tray casing. Prick the bottom of tartlet and cover with cupcake cases or baking parchment rounds. Fill it with baking beans and bake for 10 minutes in the heated oven to 180°C. Then remove the beans and paper and bake for additional 5 minutes.
2. Small dice the feta and place in ready baked tartlets. Add the halved grapes.
3. Mix the cream and eggs and fill the tartlets with mixture.
4. Bake for 10-15 minutes till liquid remain solid and feta and grapes get a bit of colour.
5. Arrange the leaves on the plate and drizzle with olive oil than add the tartlet.

