



TOMATO AND THYME PUFF PASTRY WHEEL

By Briony May Williams

RED
NOSE
DAY

FUNNY
IS POWER

FRIDAY 19 MARCH

YOU'LL NEED

- ▶ 2 x 375g pack ready made, pre-rolled puff pastry
- ▶ 1 tbsp olive oil
- ▶ 400g cherry tomatoes
- ▶ 5g fresh thyme
- ▶ Juice and zest of a lemon
- ▶ 200g soft cheese
- ▶ 1 egg



Method

1. Pre-heat the oven to 220°C (200°C for fan ovens). Line a baking sheet with parchment paper.
2. Chop the cherry tomatoes in half. Chop the thyme finely. Heat a frying pan, add the olive oil and a pinch of salt. When the oil is hot, add the tomatoes and juice of half a lemon, cook for 10 minutes until the tomatoes have broken down. Add the thyme, some pepper and cook for a further 5 minutes until it has a sauce-like consistency. Set aside to cool.
3. Mix the soft cheese, juice of half a lemon and zest together until smooth.
4. Fold out the first pack of puff pastry and use a dinner plate to cut out a circle. Place on the prepared tray. Cut out an 8cm hole in the middle (this is where your ramekin of salsa will go). Beat the egg and use a pastry brush to egg wash the edge of the ramekin hole.
5. Spread the soft cheese mixture around the pastry in a thin layer. Top with the tomato mixture and spread evenly. Cut another dinner plate sized circle from the other pack of puff pastry and the ramekin hole. Place on top of the tomato mixture and press down gently. Use a fork to press down and seal the inner seam (where the ramekin will be).
6. Use a sharp knife to make a cut ½ cm in from the ramekin hole to the outside of the wheel. Repeat the cuts all the way around, 2cm apart, to make strips. Pick up the end of each strip and twist twice. Repeat with the remaining strips.
7. Brush any visible pastry with the egg wash. Bake for 20-25 minutes until golden brown.
8. Serve warm or leave to cool. Remove the wheel from the baking tray and (this bit is optional!) place a ramekin in the hole then fill with sour cream or salsa.