



Orange Marmalade, Ricotta & Olive Tapenade Puff Pastry

Recipe by Eden McClure

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A super simple yet super tasty savoury Orange Marmalade Puff Pastry. Perfect for a quick breakfast on the go!

INGREDIENTS

1 packet of puff pastry
1 jar of TCL Orange Marmalade
1 egg
200g of Ricotta
Olive tapenade of Kalamata
Olives
Oregano
Basil
Salt & Pepper
Lemon Juice

1. Start by folding the sides of the pastry in and brushing over with some egg, place in the oven for 15 minutes or just as the pastry starts to go brown at 200 degrees.

2. Take the tart out and layer with ricotta, olive tapenade & marmalade. Continue to bake for another 5 minutes.

3. Once your pastry is ready add some dried oregano, salt, pepper, some lemon juice and fresh basil, enjoy

