Spanakopita Tarts with Roasted Cherry Tomatoes

**Season:** Spring  
**Type:** Main  
**Difficulty:** Medium  
**Serves:** 6 or 15 tastes  
**Fresh from the garden:**  
**Recipe source:** Australian Good Taste

### Equipment:
- Cup measures  
- Bowls  
- Spoon measures  
- Rolling pin  
- Tart pan  
- Saucepan  
- Colander  
- Knives  
- Chopping board  
- Baking tray  
- Whisk  
- scales

### Ingredients:

#### Pastry
- 1 1/2 cups plain flour  
- 125g chilled butter, cut into 2cm pieces  
- 1/4 cup grated parmesan  
- 1 egg  
- 1-2 tablespoons chilled water

#### Filling
- 1 large bunch silverbeet, washed, shredded and lightly cooked in boiling water  
- 200g feta, crumbled  
- 200g fresh ricotta  
- 2 shallots, trimmed, thinly sliced  
- 1 tablespoons chopped fresh dill  
- 2 teaspoons finely grated lemon rind  
- 3 eggs, lightly whisked

#### Topping
- Cherry tomatoes  
- Olive oil spray  
- Salt and pepper

### What to do.
- Preheat oven to 180°C.  
- Rub butter into the flour using your finger tips until the mixture resembles fine breadcrumbs.  
- Add parmesan and mix until well combined.  
- Add the egg and water, and process until the mixture comes together.  
- Turn onto a clean work surface and bring the dough together.  
- Wrap in plastic wrap and allow to rest.  
- Line a baking tray with non-stick baking paper.  
- cut the tomatoes in half  
- Place on the prepared tray and spray with oil.
• Season with salt and pepper.
• Bake for 15-20 minutes or until the tomatoes start to soften slightly.
• To make the filling, place the spinach in a sieve and use your hands to squeeze out as much liquid as possible.
• Combine the spinach, feta, ricotta, shallot, dill and lemon rind in a large bowl. Add the egg and stir until well combined.
• Season with salt and pepper.
• Roll out the pastry on a lightly floured surface until 5mm thick.
• Line a fluted tart tins, with removable base, with the pastry and trim excess.
• Line with non-stick baking paper and fill with pastry weights or rice.
• Bake for 10 minutes.
• Remove the paper and pastry weights or rice.
• Bake for a further 5 minutes or until light golden.
• Add the filling and bake until firm and golden.
• Top with the tomatoes.