**KUMARA GALETtes**

**EQUIPMENT**

- baking trays
- fork
- baking paper
- mixing bowl - small
- chopping board
- measuring jug
- knife
- serving platter

**INGREDIENTS**

- 2 small kumara, peeled, sliced into 1 cm-thick rounds
- 100g Persian feta (marinated) drained
- 1 egg, lightly beaten
- 1 tbsp olive oil, plus extra to brush
- 1 garlic clove, finely chopped
- 375 g block frozen puff pastry or 1 Sheet frozen puff pastry, thawed
- 1 long red chilli, seeds removed, finely chopped
- 100ml crème fraiche or sour cream
- 2 tbsp chopped coriander leaves

**METHOD**

1. Preheat the oven to 200 degrees. Line 2 baking trays with baking paper.

2. Place kumara in a single layer on 1 baking tray. Brush with oil and season with salt and pepper. Bake for 10 – 15 minutes until tender.

3. Meanwhile, if using block of pastry, roll out on a lightly floured surface to 24cm x 24cm square. Cut the rolled pastry or pastry sheet into 4 12cm squares. Prick in several places with a fork, leaving a 2cm border. Place on the second baking tray and chill for 10 minutes.

4. Spread the pastries with crème fraiche or sour cream inside the border and season with salt and pepper. Top with the roasted kumara, slightly overlapping, and crumble over the feta. Brush the pastry edges with the egg. Bake for 25 minutes or until golden and puffed.

5. Meanwhile, combine the oil, garlic, chilli and coriander in a small bowl and season with salt and pepper. As soon as the pastries come out of the oven, brush with some of the dressing. Serve the remaining dressing on the side.

- Persian feta is available from delis and selected supermarkets
- Serves 4