

Mediterranean Vegetable Ring

Filling

2 tins artichokes, drained and chopped
½ small red pepper, seeded and diced
2 spring onions, shredded
40g sundried, mi-cuit or sunblush tomatoes
40g pitted olives, black or green
60g feta – grated or crumbled
125g mozzarella cheese, grated or finely copped
1 clove garlic
2 tsp mixed Italian herbs

Ring

2 packs croissant dough (4 croissants in each)
Egg white to brush
Parmesan to finish

- 1 Lay croissant dough triangles in a circle/star shape with points turned out on a flat round baking stone. Roll to flatten
- 2 Mix all ingredients for filling together. For an even textured result and to keep guests guessing the ingredients then chop finely, leave in larger bits for a more rustic feel.
- 3 Press the filling around the ring and pack down.
- 4 Bring the points of the dough stars over on top of the filling and fold underneath, tucking any loose pastry away
- 5 Brush with egg white and grate parmesan on top
- 6 Bake 25-30 mins in 190 degree oven