

Roasted Vegetable Koulibiac

Serves 6

2 tbsp Olive oil

1 Aubergine

2 Courgettes

1 Red, Yellow and Orange Pepper

1 bulb Fennel

2 Red Onions

2 cloves Garlic

1 pack Feta Cheese

4 sprigs Thyme

100 g CousCous

2 Sheets of ready-rolled Puff Pastry

1 beaten Egg for glaze

Salt and Pepper

- Soak the CousCous in boiling water to hydrate it. Leave to stand and drain after 20 minutes.
- Chop all of the vegetables, onions and garlic. Place in oven-proof dish, drizzle with olive oil and season well. Place thyme sprigs in with vegetables.
- Place in the oven to make a roasted ratatouille base. Cook for 30 -40 minutes until soft and tender.
- Mix in the feta and couscous. Season with black pepper.
- Roll out the puff pastry slices and overlap both slices onto a baking tray lined with baking parchment.
- Seal the join of the pastry with beaten egg.
- Spoon the vegetable mixture onto the pastry into the centre of the sheet.
- Make diagonal cuts in the pastry on each side of the vegetable filling and fold them alternately over the filling to create a plaited effect. Trim any excess. Brush with beaten egg and sprinkle with sea salt.
- Bake in a hot oven – 200 c for 40 minutes until pastry is puffed and golden brown.
- Serve with soured cream and chives if desired.

