

DODONI Feta Cheese Tart & Minced Meat 多多尼飞达奶酪肉馅饼



Ingredients:

1 pack tart dough ready cooked.

For the minced meat:

50gm beef minced meat

30gm onion

10gm sunflower oil

100gm **DODONI Feta Cheese**

50gm tomatoes cut in rings

10gm olive oil

salt, pepper, sweet paprika, oregano



Preparation:

1. Place the tart base the minced meat mixture that has been slightly fried.
2. Cover with a thick tomato ring and add the feta cheese cut in cubes.
3. Put the tart in the oven for ten minutes.
4. Serve adding olive oil and oregano.

配料:

1包煮熟的果馅饼

肉馅配料:

50克牛肉馅, 30克洋葱, 10克葵花油, 100克多多尼飞达奶酪, 50克西红柿切成圈状, 10克橄榄油, 盐, 胡椒粉, 甜辣椒粉, 牛至叶。

制作方式:

1. 首先把轻微油炸过的肉馅混合物盛入果馅饼中。
2. 再覆盖上厚实的西红柿圈, 并加上切成小块的飞达奶酪。
3. 把果馅饼放入烤箱烘烤10分钟。
4. 取出后加入少许橄榄油和牛至叶即可。