VEGETABLE TART

Label the ingredients.

- Aubergine
- Black pepper
- Courgette
- Olive oil
- Oregano
- Puff pastry
- Salt
- Tomatoes

1.

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2.

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Put the instructions in the correct order (1-7).

- [ ] Add the sliced tomatoes and sprinkle with oregano.
- [ ] Bake for about 30 minutes until crispy and golden.
- [ ] Fry the diced aubergine and courgette until softened and season with salt and black pepper.
- [ ] Spread the cooked aubergines and courgettes on the sheet of puff pastry.
- [ ] Heat a frying pan with a splash of olive oil.
- [ ] Preheat the oven to 200 °C.
- [ ] Roll out the puff pastry and crimp the edges.