



TOMATO AND BASIL TARTLETS

This recipe serves 6 - 8.

INGREDIENTS

- 1 pack puff pastry (thawed if bought frozen)
- 5 tomatoes - very thinly sliced
- 3 tablespoons fresh pesto or ready-made pesto
- 100g buffalo Mozzarella cheese
- 12 black olives sliced (optional)
- a little flour for rolling

EQUIPMENT

- rolling pin
- chopping board
- sharp knife
- baking tray
- pastry cutter, 12cm
- table knife

HOW TO MAKE IT

1. Heat the oven to 200°C/Gas 6.
2. On a floured surface roll out the pastry to the thickness of a £1.00 coin. Cut into circles using the pastry cutter.
3. Place the circles on to the greased baking tray. Spread a little pesto on each circle leaving a 2cm gap around the edge. Place a single layer of tomatoes over the pesto.
4. Bake for 10 - 15 minutes until almost cooked. Remove from the oven and top with a little

Mozzarella cheese and a few sliced olives.

5. Return to the oven for a further 5 minutes until the cheese has melted. Serve warm with salad.

HOT TIPS: Do not stretch the puff pastry or it will shrink during cooking.

To retain the flakiness of the pastry, layer trimmings when re-rolling.