

Tasty Tomato Tarlets

Ingredients

1 packs of puff pastry (thawed if frozen)
5 regular tomatoes (thinly sliced)
3 tablespoons of basil pesto
100g fresh mozzarella cheese
12 pitted black olives sliced
A little flour for rolling

Preparation method

Method

1. Preheat the oven to 400F/200C/Gas mark 6.
2. On a floured board roll out the puff pastry to the thickness of a £1 coin. Use a plain side of a pastry cutter to cut into circles.
3. Place the circles on the greased baking tray. Spread a little pesto on each circle leaving a 2cm gap around the edge.
4. Slice the tomatoes and place a single layer over the pesto.
5. Bake for 10 minutes then remove from the oven and top with a slice of mozzarella cheese and a few sliced olives.
6. Return to the oven for a further five minutes until the cheese has melted.
7. Serve with a salad.

