



## TOMATO AND FETA CHEESE TARTS– SERVES 10



A beautiful, thin, open puff pastry tart, topped with cherry tomatoes and feta cheese.  
Delicious served warm or cold.

### INGREDIENTS

350g block puff pastry  
10 tbsp tomato passata  
20 cherry tomatoes  
100g feta cheese

### ALLERGENS

Contains gluten and dairy

### DIETARY COMPONENTS

Dietary fats are essential to give your body energy and to support cell growth. They also help to protect your organs and keep your body warm. Fats are needed for your body to absorb some nutrients and are essential in the production of hormones (chemicals that send messages around our bodies).

### EQUIPMENT

Rolling pin  
Cutter  
Vegetable knife  
Fork  
Tablespoon  
Chopping board  
Weighing scales  
Baking tray

### METHOD

1. Preheat oven to 220°C / fan 200°C/ gas mark 7.
2. Roll out the puff pastry to 3mm thickness. Cut into 10 even-sized circles, each the size of a saucer (alternatively leave as a rectangle). Place the puff pastry circles on a greased baking sheet and prick with a fork.
3. Spread each tart with 1 tbsp passata leaving a little gap around the edges.
4. Slice each cherry tomato into 3 and neatly arrange on top of the pastry.
5. Crumble the feta cheese evenly over the tart.
6. Crimp the edges of the puff pastry using your fingers and thumb to create a lip.
7. Place into the hot oven for 20 mins or bake until golden brown.
8. Serve hot or cold.