Tomato Tarts

Makes 24 plus

- Small bunch of basil, chopped
- 6 sheets puff pastry
- 6 tbsp tomato paste
- 4 tomatoes, diced
- sea salt and pepper
- 6 tsp olive oil
- 12 cherry tomatoes
- 1 quantity Feta dip*

1. Heat the oven to 220°C. Place pastry on a lightly floured surface. Cut out circles of pastry and place on a baking tray lined with baking paper. Prick with a fork.

2. Brush each tart with tomato paste and drizzle with olive oil. Bake 10 minutes. Remove from oven when puffy and golden.

3. Spread the feta dip on the pastry rounds, then place a mix of the chopped big tomatoes and cherry tomatoes on top.

4. Sprinkle with sea salt and pepper and some finely chopped basil leaves.

*Feta Dip

- 6 tbsp yoghurt
- 400g feta
- 1 tbsp lime zest
- 1 garlic clove, crushed
- small bunch of chives
- 1/4 cup chopped parsley
- Olive oil

Place feta and yoghurt in processor until just mixed. Remove. Fold in herbs, lemon rind, garlic and oil. Place in two bowls and sprinkle with chives and a dash of oil.