

Tomato Tarts

Makes 24 plus

- Small bunch of basil, chopped
- 6 sheets puff pastry
- 6 tbspn tomato paste
or home made chutney
- 3 tbsp olive oil
- 4 tomatoes, diced
- 12 cherry tomatoes
- sea salt and pepper
- 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 with just mixed. Remove. Fold in herbs, lemon rind, garlic and oil. Place in two bowls and sprinkle with chives and a dash of oil.

