

Tomato Tarts

Makes 24 plus

- Small bunch of basil, chopped
- 6 sheets puff pastry
- 6 tbspn tomato paste
- 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

1 cup of feta
1 cup of olive oil
1 cup of lemon juice
1 cup of sea salt
1 cup of black pepper
1 cup of red onion
1 cup of garlic
1 cup of basil

Place feta and oil in processor, until just mixed. Remove. Fold in the bs, lemon and garlic and oil. Place in two bowls and sprinkle with olives and a dash of oil.

