



## Tomato Tarts

### Ingredients:

- Small bunch of basil, chopped
- 6 tbsp tomato paste
- 4 tomatoes diced or 8 tomatoes if no cherry tomatoes
- Sea salt and pepper
- 3 sheets puff pastry x 3
- 3 tbsp olive oil
- 12 cherry tomatoes
- Feta dip
  - Ingredients
    - 200g yoghurt
    - 200 feta
    - 1 lemon squeezed for juice
    - handful of fresh herbs finely chopped

### Method:

1. Heat the oven to 220C. 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. Make feta dip: Place feta and yoghurt in processor just until mixed. Fold in herbs, lemon juice, garlic and olive oil. Add chipped chives.
4. Spread the feta dip on the pastry rounds then place a mix of the chopped big tomatoes and cherry tomatoes on top.
5. Sprinkle with sea salt and pepper and some finely chopped leaves

### Notes

Makes 24 plus