

FETA, OLIVE & TOMATO TARTS

makes 36.

6 sheets puff pastry
6 spring onions (2 onions)
4-6 tomatoes, sliced thinly
1 cup olives, cut into slithers.
1-2 slabs feta, crumbled
thyme ~~or basil~~
oil

- Heat oil in a small pan and fry off onion. If using spring onion, do not overcook. Cool.
- Heat oven to 200°C . Line a baking trays with baking paper.
Cut pastry into six even pieces and place on tray.
- Top each piece of pastry with equal amounts of onion, tomato, olives and feta cheese and top with a little thyme.
- Brush lightly with a little oil and bake for about 10 minutes or until golden brown.