**Corn, Leek and Tomato Tarts**

Ingredients

* 3 sheet puff pastry defrosted (plus another 3 squares from 1/3 sheet)
* 3 leeks thinly sliced
* 3 egg lightly beaten
* 400 g cream-style canned corn
* 2/3 cups sour cream
* 1/3 cup cream
* 1 cup grated cheese
* 15 cherry tomato cut in half

Method

1. Preheat oven to 180C degrees. Grease 3x muffin trays.
2. Thaw pastry, cut into 9 squares, place in tins and let edges over hang. Place in fridge.
3. Fry leek gently in a pan until soft and caramelised. Set aside to cool.
4. Place creamed corn, egg, sour cream, grated cheese and leek in a bowl. Season with salt and pepper and stir until combined. Spoon into prepared tins. Gently top with halved cherry tomatoes onto tarts.
5. Bake in the oven until golden approximately 20-25 minutes.