

Creamy tomato pesto tarts (2 portions; 45min)

The ingredients are logically acquired for four portions, but these are much better freshly made and eaten hot so the recipe is for two portions for flexibility.

Recipe is vegetarian.

For the tarts

1 tsp olive oil
½ pack Ready-roll puff pastry
½ jar tomato pesto
½ pack baby plum tomatoes (7 or 8)
8 tsp/ ½ pack/125g mascarpone or 4 slices goat's cheese

Preheat the oven to Gas 7. Lightly grease a baking tray with the olive oil – don't use too much or the tarts will be too greasy.

Cut the pastry into 4 pieces. Score about ½ inch from the edges to mark a crust.

Cook the pastry in the oven for 15-20 min on the top shelf, turning after 10-15 min.
In the meantime, wash and halve the tomatoes.

The pastry should have risen and be a golden colour. With a fork, poke the top layer of the crust seams to separate the crust off and press the centre down with the back of the fork.

Spread 1-2 tbsp tomato pesto into the middle of each pastry, and spread it with the fork.
With a teaspoon and knife, drop 2 tsp mascarpone onto the pesto, or add a slice of goat's cheese.

Top with the halved tomatoes and return to the oven for 10-20min (depending on how cooked you like the tomatoes). Turn about half way through.

Serve hot.