

## 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.)

### 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.