

STARTERS

TOMATO AND CAPRICORN TARTS



This recipe is suitable for vegetarians

250g frozen puff pastry, thawed
2 tbsp red pesto
2 x 100g Capricorn Somerset Goats Cheese, diced

1 tbsp fresh chives, snipped
300g cherry tomatoes, halved



SERVES 4

- Pre-heat oven to 200C (400F, gas 6). Roll out the pastry and cut into four x 15cm rounds, using a saucer as a guide.
- Place on a large greased baking sheet.
- Using a sharp knife, score around each disc, 1cm from the edge.
- Spread each tart with the pesto to the score line
- Mix together the Capricorn Somerset Goats Cheese and chives, season and sprinkle over the tarts

- Place the cherry tomatoes on top.
- Bake in the oven for 15 – 18 minutes.

