

W I L D E

CREATIVE
COMMUNICATIONS

INDULGENT TOMATO AND FIG TARTS



SERVES: 12

COOKING TIME:
12 - 14 MINUTES

METHOD:

Sprinkle the herbs over the pastry and then roll out thinly to a thickness of ½cm (¼").

Cut the pastry into 9cm (3½") rounds. Arrange the pastry circles on a baking tray lined with non-stick baking paper and prick each circle at regular intervals with a fork.

Chill the pastry for about 20 minutes. Meanwhile, preheat the oven to 220°C, 425°F, Gas Mark 8.

Slice the cocktail tomatoes and figs and halve the cherry tomatoes. Spread a little pesto over each pastry circle. Arrange the sliced tomatoes and figs on top. Top each tart with two cherry tomato halves and crumbled goat's cheese.

Drizzle each tart with a little honey.

Bake in the oven for 12-14 minutes. Cool on a wire rack for 5 minutes before serving.

Tip: This is an ideal recipe to serve for lunch with a crisp salad or as a starter to a meal.

INGREDIENTS:

250g	Ready made puff pastry
15mlsp (1tbsp)	Dried mixed herbs
225g (8oz)	British vine-ripened cocktail tomatoes
12	British cherry tomatoes
5	Fresh figs
140g (5oz)	Goat's cheese, crumbled
3 x 15mlsp (3tsp)	Red pesto sauce
2 x 15mlsp (2tsp)	Runny honey

MAKING PEOPLE HUNGRY...