

QUEEN OF HEART PUFFED TOMATO & PESTO TART

INGREDIENTS

- 1 Roll of JusRol GF puff pastry
- 2 Medium tomatoes
- Mozzarella ball
- 4 Tbsp of green pesto
- 1 Medium Egg, lightly whisked

EQUIPMENT

- Circle cookie cutter
- Small heart cookie cutter (linked above)
- Parchment lined baking tray
- Pastry brush

METHOD

1. To begin, remove your GF pastry from the fridge, unroll and set to one side to warm up slightly.
2. Pre-heat your oven to 180 degrees (fan).
3. Slice your tomatoes vertically, about 1/2 a centimetre thick, and use your heart cookie cutter to cut out a heart from the centre of each slice of tomato. Set to one side.
4. Slice your mozzarella, again, about 1/2 a centimetre thick, and use your heart cookie cutter to cut out hearts from the centre of each slice making sure you have the same number of hearts in tomatoes as you do in mozzarella. Set to one side.
5. Using your circular cookie cutter, cut circles of pastry and place on your parchment-lined baking tray (again make sure you have the same number of pastry circles as you do in tomatoes/mozzarella).
6. Place a mozzarella heart in the centre of each puff pastry circle, and spread a thin layer of pesto onto the mozzarella, being careful to keep it on the heart. Place your tomato heart on top.
7. Lightly brush your pastry with your beaten egg.
8. Bake in the oven for 10-12 minutes, or until your pastry has browned and puffed!