



Tomato & Basil Tart

Serves 4 EASY



Ingredients

- 225 g (8 oz) ready rolled puff pastry
- 675 g (1 1/2 lbs) ripe plum tomatoes
- 3 tbs Basil
- 100 g (4 oz) grated Parmesan cheese
- 2 tbs olive oil
- sea salt and black pepper

Method



STEP 1
Preheat the oven to 220°C, 425°F, Gas 7.

STEP 2

Roll out the pastry on a lightly floured surface to make sure that it fits a rectangular baking sheet with a little pastry to spare. Halve the tomatoes and toss with the Basil and cheese.

STEP 3

Scatter the tomatoes over the pastry. Gather the pastry edges up slightly to form a rim and then drizzle oil over the tomatoes. Season with salt and pepper. Cook on the middle shelf of the oven for 35 minutes.