

## Tomato and feta tart

### Ingredients

1 pack ready rolled all butter puff pastry

2 tbsp Sundried tomato paste/ pesto

Couple of handfuls of cherry tomatoes

¼ tsp dried oregano/ basil

200g feta, crumbled

Egg wash

### Method

1. Preheat oven to 220C/ fan200C.
2. Divide the pastry into 6 even pieces.
3. Place the pastry on a lined baking tray.
4. Make an incision 1/2 cm from the edge of the pastry.
5. Spoon 1 tsp of the paste/ pesto onto each of the tarts and smooth out over the pastry.
6. Slice the tomatoes in half across the equator and place seed side up on the pastry
7. Divide the feta on the pastry and sprinkle with the herbs.
8. Brush the edges of the pastry with egg wash.
9. Bake for around 20 minutes in the top third of the oven until pastry is golden and puffed up at the edges.
10. Enjoy whilst warm with a side salad.