



## TOMATO TART

### Ingredients

250g mixed tomatoes (size, colour etc)

1 sheet puff pastry, defrosted

30g feta

1/2 tsp poppy seeds

Fresh basil

Egg wash

Olive oil

Salt and pepper to taste

### How-To

Preheat your oven to 200 degrees Celsius (390F).

Prepare a baking tray with parchment paper, lightly coat with spray oil.

Prick your puff pastry with a fork along the base, leaving an inch around the sides.

Place puff pastry on baking tray.

On another baking tray, lay down parchment paper and absorbent paper towel.

Slice your tomatoes, and place on the tray.

Place more paper towel on top, and soak up the moisture from the tomatoes.

Place tomatoes on the puff pastry and then sprinkle half the feta and basil on top.

Coat the edges of the puff pastry with egg wash.

Sprinkle poppy seeds, and lightly season with salt, pepper and olive oil.

Bake in the oven for approximately 15 - 20 minutes or until the puff pastry has browned and the base fully cooked. Remove from oven, sprinkle with remaining feta, basil and then drizzle a little more olive oil. Enjoy straight from the oven.