

# Tomato, Feta and Basil Tarts

Bialik College Kitchen Garden Program

## Ingredients:

- 1 packet of puff pastry
- 1 quantity pesto
- 250g cherry tomatoes
- 1 egg, lightly beaten
- 100g feta, crumbled
- 2 tablespoons fresh basil, roughly chopped

## Equipment:

- chopping board
- knife
- pastry brush
- baking trays x 2
- baking paper

## Method:

1. Preheat oven to 200C.
2. Cut pastry into 6 rectangles and score a 1cm border around each rectangle. (This will help the pastry rise).
3. Place rectangles on a baking tray lined with baking paper.
4. Top them with pesto and a few tomato halves.
5. Brush the pastry borders with the egg and bake for 10 minutes.
6. Then add roughly chopped feta and place back in the oven for 5 minutes or until golden.
7. Sprinkle some fresh chopped basil over the top and serve.