

Italian cheese and tomato tart

(Serves 4)

Ingredients

- 320g puff pastry
- 150 g ricotta cheese
- 50 g grated parmesan
- 50 g pack flat leaf parsley, trimmed
- 225g cherry tomatoes, halved.

Method

1. Preheat the oven to 220°C, gas mark 7.
2. Lay the pastry onto a baking tray. Using a knife, cut the pastry into quarters. Score a 0.5 cm border around the edge of each one.
3. Mix the ricotta with almost all of the grated cheese and the finely chopped stalks from the parsley. Spread over the tarts avoiding the borders.
4. Scatter the halved tomatoes over the top in a densely packed overlapping layer, season and drizzle with a little oil. Sprinkle with the remaining cheese.
5. Bake for 20 minutes until the pastry is puffed and golden.
6. Season with salt and pepper and parsley leaves.

